



# PLATED HOLIDAY DINNERS

## HORS D'OEUVRES

- Ahi Tuna Poke, Rice Crackers, Micro Greens *(gf)*
  - Turkey Meatballs, Orange Marmalade Sauce *(gf)*
  - Tostadas, Guacamole, Pomegranate Seeds, Microgreens *(gf, v)*
  - Pumpkin Spiced Pork Tenderloin Skewers, House-Made Plum Sauce
  - Smoked Salmon Mousse, Seaweed Salad, Puff Pastry Stars
  - Blue Cheese Quesadillas with Arugula, Cranberry, Hummus
  - Vegetable & Rice Noodle Spring Rolls *(gf, v)*, Miso Aioli
  - Fontina Stuffed Mini-Potatoes, Salsa Verde *(gf)*
- Choose 3 — \$9.25

Chef Selection - Chef Kaspar will prepare his own selection of hors d'oeuvres, using the freshest ingredients of the day.  
3 per Person — \$7.25

## PLATED DINNERS

*All dinners include a selection of house-made breads & spreads and coffee service.*

### BUILDING SNOWMEN

Salad: Organic Greens, Fuji Apples, Spiced Pecans, Goat Cheese, Apple Cider Vinaigrette *(gf)*  
Entrée: Boneless Short Ribs, Root Vegetable & Red Wine Sauce with  
Roasted Garlic Mashed Potatoes, Sautéed Kale *(gf)*  
\$35

### CHESTNUTS BY THE FIRE

Salad: Spinach Caesar Salad, Sweet Potato Croutons, Smoked Blue Cheese, Pumpkin Seeds *(gf)*  
Entrée: Roasted Chicken Breast, Saffron Tomato Sauce with  
Quinoa, Sunflower Seeds, Crispy Sage, Winter Vegetables *(gf)*  
\$37

### GINGERBREAD HOUSES

Salad: Artisan Romaine, Peppers, Tortilla Strips, Agave Cilantro Vinaigrette *(gf)*  
Entrée: Roasted 10 Spice & Seed Rubbed Pork Loin, Roasted Grape Riesling Sauce  
with Scalloped Potatoes, Honey Ginger Carrots, Sesame Baby Bok Choy *(gf)*  
\$39

### VISIONS OF SUGAR PLUMS

*Available as a 3 Course Dinner or as an Entrée Duo*  
Salad: Arugula, Mâche, Cucumbers, Crispy Sweet Potatoes, Pumpkin Seeds, Cranberry Vinaigrette *(gf, v)*  
Entrée: Baked Wild Yukon River Salmon, Grapefruit, Orange, Lemon with  
Spinach & Fine Herb Spaetzle, Baked Winter Squash, Fennel  
\$41

## PLATED DESSERTS

Molten Chocolate Cake, Eggnog Chantilly  
Apple & Cranberry Galette, Cardamom & Green Tea Sorbet  
Pavlova, Pumpkin Spice Mousse with Nut Crumble, Caramelized Apples  
*Holiday Dessert Trio:* Sea Salt Caramel & Chocolate Tartlet; Gingersnap, Pumpkin Mousse;  
White Chocolate Grand Marnier Truffles, Winter Fruits *(Add \$2.25)*  
\$8.25 per Person

When the food matters



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## ENHANCEMENTS

When the food matters

### VEGETARIAN ENTRÉES

Winter Vegetables, Pumpkin Seed & Oatmeal Crumble, Sesame Crusted Avocado, Salsa Verde *(gf, v)*  
Moroccan Vegetable & Pear Tagine, Pumpkin Seed Couscous, Wilted Harissa Greens  
Coconut Curry with Asian Vegetables, Tofu, Honey Roasted Cashews, Steamed Wild Rice *(gf)*  
Smoked Tomato Ragout with Three-Cheese Polenta, Mushrooms, Rosemary, Olive Tempura  
Vegetable Pot Pie, Chimichurri Sherry Sauce, Fontina Macaroni & Cheese  
Add a Vegetarian Entrée to Any Package for \$4.25 Per Person

### ENTRÉE ADDITIONS

*Priced per Person*

Duck Confit, Ginger Applesauce *(gf)* - \$4.25  
Crab & Salmon Cakes, Fennel Citrus Slaw - \$5.25  
Wild Boar Cabbage Rolls, Smoked Tomato Sauce *(gf)* - \$4.25  
Cedar Planked Salmon, Preserved Lemon Aioli - \$4.25  
Sesame Crusted Mahi-Mahi, Frizzled Ginger, Green Onions *(gf)* - \$4.25  
Stuffed Quail with Sweet Potatoes, Apple, Sage, Pomegranate Molasses *(gf)* - \$6.25  
Chimichurri Double Lamb Chops, Crispy Onions *(gf)* - \$6.25  
Beef Shoulder Tenderloin, Peppercorn Marsala *(gf)* - \$4.25  
Harissa Prawn Skewers (3 Prawns) *(gf)* - \$4.25