



STARTERS

Turkey & Leek Empanadas
CRANBERRY AIOLI

Chicken Tarragon Salad
ON CUCUMBER (GF)

Spicy Butternut
Squash Wonton
CREAM CHEESE & WALNUT
(VEG)

Beef Tenderloin,
Brazilian Cheese Bread
HONEY MUSTARD
SAUCE (GF)

Pumpkin Spice Pork
Meatballs
SWEET & SOUR
CRANBERRY SAUCE

Bacon Wrapped Blue
Cheese Stuffed Date
(GF)

Wild Tuna Poke Rolls
BROWN RICE, AVOCADO
& TOASTED SESAME
(GF, DF)

Shrimp Spring Roll
SWEET CHILI SAUCE (GF)

Smoked Salmon Mousse
BELGIAN ENDIVE, CAPER &
ROAST BELL PEPPERS (GF)

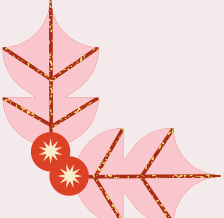
Beef Tenderloin Crostini
WHIPPED GOAT CHEESE
& PESTO

Rustic Winter Bruschetta
ROASTED PEAR, GOAT
CHEESE & HOT HONEY
(VEG)

Tempura Spinach &
Ricotta Ravioli
LIGHT TOMATO SAUCE
(VEG)

Roasted Root Vegetable
Hummus Tostada
CURRIED PEPITAS (GF, V)

Italian Field Roast Vegan
Sausage Stuffed Mushroom
VEGAN BOURSIN CHEESE
(V)





SHARING PLATTERS

SERVES 24 GUESTS

Antipasto Platter

ITALIAN MEAT DUO, FONTINA, FINE HERB GOAT CHEESE,
PICKLED VEGETABLES, OLIVE MEDLEY, PRESERVED
LEMON HUMMUS, CRISPY LAVASH, POTATO FOCACCIA

Pecan Brie en Croute

CRANBERRY & APPLE CHUTNEY,
HOUSEMADE LAVASH(VEG)

Winter Dip Platter

THREE SEASONAL DIPS, HOUSE-MADE BREADSTICKS

House Smoked Salmon Platter

WHIPPED CREAM CHEESE, LEMONS, ONIONS,
HOUSE-MADE LAVASH CRACKERS

SALADS

Artisan Romaine Salad

GARLIC BREAD CROUTONS,
CAESAR DRESSING AND PARMESAN CRISP (VEG)

Washington Salad

ORGANIC MIXED GREENS, CUCUMBER, FUJI APPLE,
GOAT CHEESE, BROWN SUGAR SPICED PEPITAS,
WHITE BALSAMIC VINAIGRETTE (GF, VEG)

Bibb Lettuce & Cranberry Salad

PUFFED QUINOA, PUMPKIN SPICE VINAIGRETTE (GF, V)

Arugula, Sweet Potato & Golden Beet Salad,

POMEGRANATE VINAIGRETTE (GF, V)

Haricot Verts & Red Leaf Lettuce

CRISPY CHICKPEAS,
DILL AND DIJON VINAIGRETTE (V)





MAIN COURSES

Cider Glazed Chicken

WALNUTS, GOAT CHEESE & GRAPES (GF)

10 Spice Rubbed Pork Loin

APPLE RIESLING SAUCE (DF, GF)

Merlot Braised Beef Short Ribs

CRISPY ONIONS (GF, DF)

Wild Salmon Filet

CRANBERRY TARRAGON AIOLI (GF)

Creamy Miso Mushroom Rigatoni

TEMPURA MUSHROOMS, GREMOLATA (VEG)

Root Vegetable Quinoa Stuffed Portobello Mushroom

DELICATA SQUASH, BRUSSELS SPROUT SLAW,
SMOKED BALSAMIC SYRUP (V, GF)

SIDES

Smashed Garlic Herb Baby Potatoes

(V, GF)

Cheesy Yukon Gold Mashed Potatoes

(VEG, GF)

Winter Root Vegetable & Caramelized Onion Hash

(V, GF)

Mushroom Barley Risotto

(VEG, GF)

Agave Mustard Roasted Brussels Sprouts

(V, GF)

Harissa-Honey Winter Squash

(VEG, GF)

Roasted Fennel & Red Bell Pepper

PUMPKIN SEED CHILI CRUNCH (V, GF)

Garlic Green Beans

(V, GF)

Roasted Market Vegetables

POMEGRANATE BALSAMIC DRIZZLE (V, GF)





SWEET TREATS

Spiced Pear Crumble
(V, GF)

Hot Buttered Rum Cake
EGGNOG CRÈME

White Chocolate Peppermint Panna Cotta
DARK CHOCOLATE BARK (GF)

Hot Cocoa & Marshmallow Sandwich Cookies

Pecan Bar
(V, GF)

Cranberry Bliss Bar
(V, GF)

Pumpkin Cheesecake
GINGERSNAP CRUST (GF)

Holiday Cookie Platter
SERVES 24 GUESTS

