



CLASSIC HOLIDAY DINNER

STARTERS

Sparling Cran-Pom Bruschetta
Stuffed Mushroom Caps
Holiday Trio w/ Fresh Crudite

MAIN

Beef Bourguignon
Chicken Capri

Honey Glazed Ham
\$5

ACCOMPANIMENTS

Caesar Salad
Garlic Mashed Potatoes
Butternut Squash
Green Beans Almondine

Spiced Apple Crisp
House Made Whipped Cream

20 person minimum

DESIGN YOUR OWN

Holiday Dinner

STARTERS

(PICK 3)



Sweet Potato Bites
Caramelized Onion & Goat Cheese Tartlets
Caprese Skewers

Butternut Sage Medallions
Sparkling Cran-Pom Bruschetta
Pesto & Sundried Tomato Torta

★ Holiday Trio of Spreads
House Made French Onion
Loaded Artichoke
Roasted Pumpkin Hummus



Antipasto Wreath
Bacon Wrapped Scallops
Bacon Wrapped Stuffed Dates
Bacon Wrapped Chestnuts

Beef Skewer w/ Lingon Berry Demiglaze
Bacon Wrapped Tenderloin Bites

Chicken Skewer w/ Orange & Pom Molasses
Chicken Waldorf Bites
Scallion Meatballs

Shrimp Shooters
Smoked Salmon Baguettes
Salmon Bites



DESSERT

(PICK 2)

Petite Apple Pies
Petite Pumpkin Pies
Petite Pecan Pies
Hot Berry Cobbler
Served with Whipped Cream
★ Forbidden Coconut Rice
Black Pudding
Holiday Cookies
Assorted Chocolate Truffles
Vegan Peanut Butter Mousse Shooter
Cheesecake Shooter
Chocolate Mouse Cups

MAIN

(PICK 2)

Prosciutto Wrapped Stuffed Chicken
Stuffed with Spinach, Gruyere, and Roasted Garlic
Topped with Mustard Cream Sauce

NW Chardonnay Seared Salmon
Topped with Pomegranate Buerre Blanc
& Orange Relish

Crusted Pork Loin
Braised in Garlic Butter

Prime Rib
Encrusted in Chef's Coffee & Smoked Salt Seasoning
Hand Carved
Served with Creamy Horseradish & Au Jus

VEGAN- VEGETARIAN

(pick 1)

Stuffed Portobello Mushroom
marinated then grilled in balsamic vinegar, and filled with
sauteed vegetables, baby spinach and parmesan cheese

Butternut Squash Pot Pie

VEGAN Chicken Breast
Coffee & Smoked Sea Salt Crusted
Topped with Peppercorn and Lingonberry Glaze

★ VEGAN Holiday Stack
Herb Roasted Polenta Stack, Roasted Pumpkin Puree,
Braised Greens, Garlic Emulsion, Cracklin Herbs

BEVERAGES

Hot Swiss Chocolate
Spiced Apple Cider
Sparkling Punch Bowl

ASK ABOUT

★ Adult Hot Chocolate Bar
Mulled Cider
Hot Totties
Peppermint Martini
Christmas Punch

SIDES

(PICK 5)

★ Pear & Pomegranate Salad
Baby Spinach, Dried Cherries, Green Onion, Shallots,
Served w/ Vegan Citrus Vinaigrette

NW Seasonal Greens
Seasonal Greens, Candied Pecans, Tomatoes, Red Onions,
Cucumbers. Served w/ Famous Balsamic Vinaigrette

Roasted Beet & Fennel Salad
Arugula, Fennel Hearts, Roasted Beets, Green Onion,
Roasted Walnuts. Served w/ Citrus Tarragon Vinaigrette

Classic Caesar
★ Waldorf Salad
Granny Smith Apples, Grapes, Celery, roasted Walnuts,
tossed in house made Waldorf Dressing

Cran-Apple Pilaf
Chipped cranberries, honey-crisp apples, and toasted
pecans, tossed in rice pilaf

Rosemary Potatoe Dauphinoise
Thin sliced golden potatoes, baked in a garlic-rosemary
cream sauce, topped with Tillamook cheddar and
parmesan cheeses

★ Roasted Garlic Mashed Potatoes
Boiled gold potatoes infused with roasted garlic, sour
cream, butter and chef's seasoning

Roasted Reds
Tossed in Olive Oil, Rosemary, and thyme, oven roasted

★ Twice Baked Loaded Baked Potatoes \$2
Butter, Cheddar, Chives
Sour Cream & Bacon served on the side

Classic Stuffing

★ Pan-Roasted Brussel Sprouts
Sauteed with thick sliced bacon & onions, finished with
balsamic vinegar

Vegan Green Bean Casserole
Baked in our Magic Cashew & Mushroom sauce
Topped with crunchy panko crumbs

★ Grilled Marinated Vegetables
Eggplante, Squash, Peppers, Mushrooms, Asparagus,
and Red Onions, Grilled over open flame
Topped with Grape Tomatoes, and Kalamata Olives

Butternut Squash
Cubed & Sauteed with cinnamon, brown sugar & walnuts

★ Roasted Rainbow Carrots
Sauteed with Butter & Spices

20 PERSON MINIMUM