

The Snowflake

\$22.95 per guest

CHOOSE 2: APPETIZERS
(Add a 3rd for 3.49 per person)

Holiday Trio

Spinach Dip, Garlic Hummus and Artichoke Dip. Served with an assortment of baguettes and pita triangles

Spinach-Stuffed Mushroom Caps

Large button mushrooms filled with spinach, herbs, and feta cheese

Caramelized Onion and Goat Cheese

Tartlets

Sweet, caramelized onion and goat cheese filled phyllo tartlets



Caprese Skewers



Stuffed Portobello Mushroom Cap

Butternut-Sage Crostini

Roasted butternut squash whipped with ricotta, served on a crunchy crostini, topped with hazelnuts

Brie Bruschetta

Crunchy crostini topped with Brie, sparkling cranberries, and maple syrup

Cranberry and Pomegranate Bruschetta

Crostini topped with cream cheese, fresh pomegranate seeds, cranberries, and herbs



Brie Bruschetta

BUFFET

Includes Bread Basket and Butter Pats

CHOOSE 1: ENTREE

Herb Roasted Chicken

Tender chicken breast baked with rosemary, thyme, and garlic, served in our beurre blanc sauce

Roasted Turkey and Gravy

Served with homemade stuffing and cranberry sauce

Honey Glazed Ham

Baked in honey, cinnamon, cloves, ginger ale, and mustard

Vegetarian Entrée Options:

(Please specify quantity)

Butternut Squash Pot Pie

Roasted butternut squash cubes, celery, onion, kale, and kidney beans, baked inside a flaky crust

Stuffed Portobello Mushroom Caps

Marinated then grilled in balsamic vinegar and filled with sautéed vegetables, baby spinach and Parmesan cheese

CHOOSE 1: SALAD

Pear & Pomegranate

Baby spinach leaves, dried cherries, green onions, and shallots, served with our house-made Dijon and blue cheese dressings

NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers, served with Chef Mark's famous balsamic vinaigrette and blue cheese dressing

Caesar Salad

Crispy romaine hearts tossed with fresh Parmesan, grape tomatoes, and garlic croutons, served with our house-made Caesar dressing

CHOOSE 1: STARCH

Wild Rice Pilaf

White and wild rice, slowly cooked, pilaf-style

Garlic Mashed Potatoes

Boiled russet potatoes infused with roasted garlic, whipped with sour cream, butter, and house seasoning

Roasted Red Potatoes

Oven-roasted baby red potatoes tossed with olive oil, rosemary, and thyme



Pan Roasted Brussel Sprouts



Pear and Pomegranate Salad



Assorted Petite Sweets

Pan-Roasted Brussels Sprouts

Fresh Brussels sprouts sautéed with thickly sliced honey-cured bacon, onions, and finished with balsamic vinegar

CHOOSE 1: VEGETABLE

Grilled Marinated Vegetables

Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes, and Kalamata olives, seasoned, then grilled over an open flame

Vegan Green Bean Casserole

Fresh green beans baked in our magic cashew-based mushroom sauce, and topped with crunchy panko crumbs

Homemade Cupcakes

Moist chocolate and white cake, topped with creamy icing

CHOOSE 1: DESSERT

Assorted Holiday Cookies

Assorted Petite Sweets

Lemon bars, chocolate-dipped strawberries, crème puffs, and seasonal bites

All prices subject to change.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies

The Snowman

\$33.95 per guest

CHOOSE 3: APPETIZERS
(Add a 4th for 3.49 per person)

Holiday Trio

Spinach Dip, Garlic Hummus and Artichoke Dip. Served with an assortment of baguettes and pita triangles

Spinach-Stuffed Mushroom Caps

Large button mushrooms filled with spinach, herbs, and feta cheese

Caramelized Onion and Goat Cheese Tartlets

Sweet, caramelized onion and goat cheese filled phyllo tartlets

Caprese Skewers

Fresh mozzarella, basil and grape tomatoes, marinated in olive oil and balsamic vinegar, served on a frill pick

Cranberry and Pomegranate

Bruschetta

Bruschetta topped with cream cheese, fresh pomegranate seeds, cranberries, and herbs

Vegetable Crudité

Assorted fresh vegetables accompanied by pita triangles. Served with choice of garlic hummus OR roasted red pepper hummus

Butternut-Sage Crostini

Roasted butternut squash whipped with ricotta, served on a crunchy crostini, topped with hazelnuts

Antipasto Wreath

Variety of cheeses, meats, and olives, served with crackers

Pesto & Sun-Dried Tomato Cheese Torta

Homemade pesto, sun-dried tomatoes, goat and cream cheeses, served with assorted crackers



Baked Chicken Capri

Cheese Platter

A variety of imported and domestic cheeses including Gouda, cheddar, smoked cheddar, Swiss, Stilton, Brie, black pepper encrusted goat cheese, served with fig jam, grapes, dried apricots, nuts, dates, and an assortment of crackers



Cranberry and Pomegranate Bruschetta

BUFFET

Includes Bread Basket and Butter Pats

CHOOSE 2: ENTREES

Baked Chicken Capri

Moist chicken breast, pan-seared and baked, served in our Dijon beurre blanc sauce, topped with artichoke hearts, button mushrooms, sun-dried tomatoes, and capers

Fire-Grilled NW Salmon

Grilled over an open flame, served with fresh tropical fruit salsa

NY Strip Loin (On-site chef required)

Choice NY Strip loin, oven-roasted until medium rare, served with demi-glaze and creamy horseradish

Honey Glazed Ham

Baked in honey, cinnamon, cloves, ginger ale, and mustard

Vegetarian Entrée Options:

(Please specify quantity)

Butternut Squash Pot Pie

Roasted butternut squash cubes, celery, onion, kale, and kidney beans, baked inside a flaky crust

Stuffed Portobello Mushroom Caps

Marinated then grilled in balsamic vinegar and filled with sautéed vegetables, baby spinach, and Parmesan cheese

Pasta Primavera

Lightly sautéed vegetable medley tossed with penne in garlic white wine sauce

Pear & Pomegranate

Baby spinach leaves, dried cherries, green onions, and shallots, served with our house-made Dijon and blue cheese dressings

NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers, served with Chef Mark's famous balsamic vinaigrette and blue cheese dressing

Caesar Salad

Crispy romaine hearts tossed with fresh Parmesan, grape tomatoes, and garlic croutons, served with our house-made Caesar dressing

Roasted Beet and Fennel

Fennel hearts, roasted beets, arugula, green onions, with savory roasted walnuts and a citrus tarragon vinaigrette

CHOOSE 1: STARCH

Cran-Apple Pilaf

Chopped cranberries, honey-crisp apples, and toasted pecans, tossed in our wild rice pilaf

Scalloped Potatoes

Thinly-sliced russet potatoes baked in a garlic-fennel cream sauce, topped with Tillamook cheddar and Parmesan cheeses

Roasted Red Potatoes

Oven roasted baby red potatoes tossed with olive oil, rosemary, and thyme

House – Made Traditional Stuffing

Garlic Mashed Potatoes

Boiled russet potatoes infused with roasted garlic, whipped with sour cream, butter, and house seasoning

CHOOSE 1: DESSERT

Assorted Petite Shooters

Chocolate Mousse
Lemon Bar
Seasonal Cheesecake

Assorted Holiday Cookies

Individual Petite Pies

Apple Pie
Pumpkin Pie

CHOOSE 1: VEGETABLE

Vegan Green Bean Casserole

Fresh green beans baked in our magic cashew-based mushroom sauce, and topped with crunchy panko crumbs

Grilled Marinated Vegetables

Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes, and Kalamata olives, seasoned, then grilled over an open flame

Pan-Roasted Brussels Sprouts

Fresh Brussels sprouts sautéed with thickly sliced honey-cured bacon, onions, and finished with balsamic vinegar

Butternut Squash

Fresh butternut squash, cubed and sautéed with cinnamon, brown sugar, and walnuts

Brown Butter Carrots

Sautéed with butter, brown sugar, and spices

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The Winter Wonderland

\$38.95 per guest

CHOOSE 3: APPETIZERS
(Add a 4th for 3.49 per person)

Holiday Trio

Spinach Dip, Garlic Hummus and Artichoke Dip. Served with an assortment of baguettes and pita triangles

Vegetable Crudité

Assorted fresh vegetables accompanied by pita triangles. Served with choice of garlic hummus OR roasted red pepper hummus

Pesto & Sun-Dried Tomato Cheese Torta

Homemade pesto, sun-dried tomatoes, goat and cream cheeses, served with assorted crackers



Prawn Skewers

Antipasto Wreath

Variety of cheeses, meats, and olives, served with crackers

Caramelized Onion and Goat Cheese Tartlets

Sweet, caramelized onion and goat cheese filled phyllo tartlets

Spinach-Stuffed Mushroom Caps GF

Large button mushrooms filled with spinach, herbs, and feta cheese

Prawn Skewers

Jumbo prawns marinated in our garlic-chili sauce and skewered on wooden chopsticks

Cheese Platter

A variety of imported and domestic cheeses including Gouda, cheddar, smoked cheddar, Swiss, Stilton, Brie, black pepper encrusted goat cheese, served with fig jam, grapes, dried apricots, nuts, dates, and an assortment of crackers

Brie Bruschetta

Crunchy crostini topped with Brie, sparkling cranberries, and maple syrup

Butternut-Sage Crostini

Roasted butternut squash whipped with ricotta, served on a crunchy crostini, topped with hazelnuts

Bacon Wrapped Tenderloin Bites

Seared beef tenderloin tips wrapped with honey-smoked bacon

Caprese Skewers GF

Fresh mozzarella, basil, and grape tomatoes, marinated in olive oil and balsamic vinegar, served on a frill pick



Chicken Marsala

BUFFET

Includes Bread Basket and Butter Pats

CHOOSE 2: ENTREES

Chicken Marsala

Baked tender chicken breast, served in a creamy Marsala wine sauce

Garlic-Butter Pork Loin

Pork loin rubbed with seasoning and braised in our butter and garlic sauce

Roasted Turkey and Gravy

Served with homemade stuffing and cranberry sauce

Prime Rib (On-site chef required)

Choice rib-eye, encrusted with salt and pepper, oven roasted until medium rare, served with au jus and creamy horseradish

NW Chardonnay Baked Salmon

Juicy salmon, seasoned, baked, topped with a chive beurre blanc sauce

Honey Glazed Ham

Baked in honey, cinnamon, cloves, ginger ale, and mustard

Vegetarian Entrée Options:

(Please specify quantity)

Butternut Squash Pot Pie

Roasted butternut squash cubes, celery, onion, kale, and kidney beans, baked inside a flaky crust

Ultimate Portobello Mushroom Caps

Grilled portobello mushroom caps, stuffed with meat substitute (seitan) stuffing, topped with tomato

Pasta Primavera

Lightly sautéed vegetable medley tossed with penne in garlic white wine sauce

CHOOSE 2: SALADS

Pear & Pomegranate

Baby spinach leaves, dried cherries, green onions, and shallots, served with our house-made Dijon and blue cheese dressings

NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers, served with Chef Mark's famous balsamic vinaigrette and blue cheese dressing

Waldorf Salad

Granny Smith apples, grapes, celery, and roasted walnuts with a traditional Waldorf dressing

Roasted Beet and Fennel

Fennel hearts, roasted beets, arugula, green onions, with savory roasted walnuts and a citrus tarragon vinaigrette

CHOOSE 2: STARCHES

Cran-Apple Pilaf

Chopped cranberries, honey-crisp apples, and toasted pecans, tossed in our wild rice pilaf

Scalloped Potatoes

Thinly-sliced russet potatoes baked in a garlic-fennel cream sauce, topped with Tillamook cheddar and Parmesan cheeses

Roasted Red Potatoes

Oven roasted baby red potatoes tossed with olive oil, rosemary, and thyme

House – Made Traditional Stuffing

Garlic Mashed Potatoes

Boiled russet potatoes infused with roasted garlic, whipped with sour cream, butter, and house seasoning

CHOOSE 1: DESSERT

Assorted Petite Shooters

Chocolate Mousse
Lemon Bar
Seasonal Cheesecake

Assorted Holiday Cookies

Individual Petite Pies

Apple Pie
Pumpkin Pie



Individual Petite Pies

CHOOSE 1: VEGETABLE

Vegan Green Bean Casserole

Fresh green beans baked in our magic cashew-based mushroom sauce, and topped with crunchy panko crumbs

Grilled Marinated Vegetables

Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes, and Kalamata olives, seasoned, then grilled over an open flame

Pan-Roasted Brussels Sprouts

Fresh Brussels sprouts sautéed with thickly sliced honey-cured bacon, onions, and finished with balsamic vinegar

Butternut Squash

Fresh butternut squash, cubed and sautéed with cinnamon, brown sugar, and walnuts

Brown Butter Carrots

Sautéed with butter, brown sugar, and spices

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