

Holiday Menus 2019

OPTION 1:

\$37.95

Choose 2 Appetizers

Market-Fresh Fruit Platter


Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries

 Vegan GF

Imported Cheeses

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 ✓

***NEW* Vegetable Crudité**

Assorted fresh vegetables accompanied by pita triangles, served with a choice of garlic hummus OR roasted red pepper hummus  Vegan GF

Holiday Trio of Dips

Bacon-cheese dip, cranberry pecan, and artichoke dip, served with pita triangles

Sesame-Crusted Crab Cakes

Dungeness crab cakes served on an Asian soup spoon, topped with wasabi aioli, fresh ginger, and a cucumber wedge

***NEW* Caramelized Onion & Goat Cheese Tartlets**

Sweet, caramelized onion and goat cheese filled phyllo tartlets ✓

Chicken Satay Skewers

Tender strips of chicken breast glazed in our spicy Asian peanut sauce, garnished with chives and sesame seeds

Grilled Marinated Antipasto Wreath

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

Caprese Skewers

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

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 ✓

Pesto & Sun-Dried Tomato Cheese Torta

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

***NEW* Prosciutto-Wrapped Asparagus GF**

Grilled asparagus wrapped in thinly-sliced prosciutto and drizzled with a balsamic glaze GF

BUFFET

Choose 2 Entrees

Herb Roasted Chicken

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

NY Strip Loin (on-site chef required)

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

***NEW* Garlic Herb-Encrusted Pork Loin**

Garlic and herb seared pork loin roasted until tender with applejack sauce

Honey-Glazed Ham

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

Fire-Grilled NW Salmon

Grilled over an open flame, served with fresh pomegranate salsa GF

VEGETARIAN ENTREES

(Please Specify Quantity)


Butternut Squash Pot Pie

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

***NEW* Ultimate Stuffed Portobello Caps**

Grilled portobello caps, stuffed with house-made meat substitute (seitan) stuffing, topped with tomato 

***NEW* Pasta Primavera**

Lightly sautéed veggie medley, tossed with penne in a garlic wine sauce  *Vegan upon request*

Choose 1 Salad

Pear & Pomegranate

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

NW Seasonal Greens

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

***NEW* Waldorf Salad**

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

***NEW* Roasted Beet & Fennel Salad**


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

Caesar Salad


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

Choose 1 Starch


Wild Rice Pilaf

Chopped cranberries, honeycrisp apples, and toasted pecans tossed in wild rice  GF

Garlic Mashed Potatoes

Traditional seasoned mashed Russet potatoes infused with roasted garlic and whipped with sour cream  GF

Scalloped Potatoes

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

***NEW* Double Stuffed Potatoes**


Baked then stuffed with potatoes, cheese, bacon, chives, and sour cream GF

***NEW* NW Cran-Apple Stuffing**


Rosemary toasted bread cubes baked with cranberries and apples

Choose 1 Vegetable

Green Bean Casserole

Fresh green beans baked in our creamy marsala mushroom sauce, topped with panko breadcrumbs 

Grilled Marinated Vegetables

Eggplant, squash, peppers, mushrooms, asparagus, red onions, seasoned and roasted over an open flame  GF

Butternut Squash

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

 GF

Choose 1 Dessert

Assorted Petite Shooters


Chocolate Mousse, Seasonal Fruit, Seasonal strawberry Cheesecake 

***NEW* Assorted Holiday Mini Desserts**

Pan-Roasted Brussels Sprouts

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

***NEW* Root Vegetable Hash**

Potatoes, beets, carrots, parsnips, and onions sautéed in garlic and fresh herbs  GF

***NEW* Traditional Yule Log Cake**

Individual Petite Pies

Apple, Pumpkin

OPTION 2:

\$44.95

Choose 3 Appetizers

Market-Fresh Fruit Platter

Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries



Imported Cheeses

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 ✓

Charcuterie Board

Salami, prosciutto, pepperoni, assorted domestic and imported cheeses, assorted nuts, olives, fresh berries, grapes, Dijon mustard, fig jam, sun-dried tomatoes, crostini, and crackers

***NEW* Vegetable Crudité**

Assorted fresh vegetables accompanied by pita triangles, served with a choice of garlic hummus OR roasted red pepper hummus

Holiday Trio of Dips

Bacon-cheese dip, cranberry pecan, and artichoke dip, served with pita triangles

Sesame-Crusted Crab Cakes

Dungeness crab cakes served on an Asian soup spoon, topped with wasabi aioli, fresh ginger, and a cucumber wedge

***NEW* Caramelized Onion & Goat Cheese Tartlets**

Sweet, caramelized onion and goat cheese filled phyllo tartlets ✓

BUFFET:

Choose 2 Entrees

Prime Rib (on-site chef required)

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

Herb Roasted Chicken

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

NY Strip Loin

(on-site chef required)

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

Prawn Skewers

Jumbo prawns marinated in our garlic chili sauce, served on chopsticks

Chicken Satay Skewers

Tender strips of chicken breast glazed in our spicy Asian peanut sauce, garnished with chives and sesame seeds

Grilled Marinated Antipasto Wreath

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

Caprese Skewers

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

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 ✓

Pesto & Sun-Dried Tomato Cheese Torta

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

***NEW* Prosciutto-Wrapped Asparagus GF**

Grilled asparagus wrapped in thinly-sliced prosciutto and drizzled with a balsamic glaze

Honey-Glazed Ham

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

Fire-Grilled NW Salmon

Grilled over an open flame, served with fresh pomegranate salsa **GF**

***NEW* Garlic Herb Encrusted Pork Loin**

Garlic and herb seared pork loin roasted until tender, served with applejack sauce

VEGETARIAN ENTREES

(Please Specify Quantity)

Butternut Squash Pot Pie

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

***NEW* Ultimate Stuffed Portobello Caps**

Grilled portobello caps, stuffed with house-made meat substitute (seitan) stuffing, topped with tomato **Vegan**

***NEW* Pasta Primavera**

Lightly sautéed veggie medley, tossed with penne in a garlic wine sauce **V Vegan upon request**

Choose 1 Salad

Pear & Pomegranate

Baby spinach leaves, dried cherries, green onion, and shallots, served with our house-made Dijon and blue cheese dressings **V GF**

NW Seasonal Greens

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

***NEW* Waldorf Salad**

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

Choose 1 Starch

Wild Rice Pilaf

Chopped cranberries, honeycrisp apples, and toasted pecans tossed in wild rice **V Vegan upon request GF**

Garlic Mashed Potatoes

Traditional seasoned mashed Russet potatoes infused with roasted garlic and whipped with sour cream **V GF**

***NEW* NW Cran-Apple Stuffing**

Rosemary toasted bread cubes baked with cranberries and apples

***NEW* Roasted Beet & Fennel Salad**

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

Caesar Salad

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

Scalloped Potatoes

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

***NEW* Double Stuffed Potatoes**



Baked then stuffed with potatoes, cheese, bacon, chives, and sour cream **GF**

Choose 1 Vegetable

Green Bean Casserole

Fresh green beans baked in our creamy marsala mushroom sauce, topped with panko breadcrumbs ✓

Grilled Marinated Vegetables

Eggplant, squash, peppers, mushrooms, asparagus, red onions, seasoned and roasted over an open flame  

Butternut Squash

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

  upon request


Choose 1 Dessert

Assorted Petite Shooters



Chocolate Mousse, Seasonal Fruit, Seasonal strawberry Cheesecake ✓

***NEW* Assorted Holiday Mini Desserts**

Pan-Roasted Brussels Sprouts

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

***NEW* Root Vegetable Hash**

Potatoes, beets, carrots, parsnips, and onions sautéed in garlic and fresh herbs  

***NEW* Traditional Yule Log Cake**

Individual Petite Pies

Apple, Pumpkin

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.