

The Winter Wonderland

\$44.95 per guest

CHOOSE 3: APPETIZERS

(Add a 4th for 3.49 per person)

Market-Fresh Fruit Platter

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

***NEW* Vegetable Crudité**

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

Holiday Trio

Bacon-cheese dip, cranberry pecan, and roasted shallot dips
Served with an assortment of baguettes and 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

Spanakopita

Filo dough stuffed with feta cheese and spinach

Scallion Meatballs

Turkey meatballs with a soy sauce and ginger glaze

Spinach-Stuffed Mushroom Caps

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

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

BUFFET

CHOOSE 2: ENTRÉES

Herb Roasted Chicken

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

Prime Rib

(On-site chef required)
Choice rib-eye, encrusted in pepper and salt, oven-roasted until medium rare, served with au jus and creamy horseradish

Garlic-Butter Loin

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

Fire-Grilled NW Salmon

Grilled over an open flame, served with fresh pomegranate salsa

VEGETARIAN ENTRÉE

(Please specify quantity)

Pumpkin Pot Pie

Roasted sugar pumpkin cubes, celery, onion, kale, and kidney beans baked inside a flaky crust
Served as individual pies

Cauliflower & Goat Cheese Souffles

Cauliflower florets mixed with goat cheese, nutmeg, cheese, and eggs
Served as individual pies

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

Winter Kale and Rice

Long-grain rice with cranberries, celery, green onions, orange slices, and shallots, served with our house-made apple cider vinaigrette

Caesar Salad

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

CHOOSE 3: SIDES

Cran-Apple Pilaf

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

Garlic Mashed Potatoes

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

Butternut Squash

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

Scalloped Potatoes

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

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, 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

Brown Butter Carrots

Sautéed with butter, brown sugar, and spices

CHOOSE 1: DESSERT

Assorted Petite Shooters

Chocolate Mousse
Seasonal Fruit
Seasonal Cheesecake

Chocolate-Dipped Fruit

Cantaloupe, honeydew, pineapple, grapes, and strawberries

Individual Petite Pies

Apple Pie
Pumpkin Pie

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

\$34.95 per guest

CHOOSE 3: APPETIZERS

(Add a 4th for 3.49 per person)

Market-Fresh Fruit Platter

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

***NEW* Vegetable Crudité**

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Served with choice of garlic hummus OR roasted red pepper hummus

Holiday Trio

Bacon-cheese dip, cranberry pecan, and roasted shallot dips
Served with an assortment of baguettes and 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

Spanakopita

Filo dough stuffed with feta cheese and spinach

Scallion Meatballs

Turkey meatballs with a soy sauce and ginger glaze

Spinach-Stuffed Mushroom Caps

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

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

BUFFET

CHOOSE 2: ENTRÉES

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, oven-roasted until medium rare, served with demi-glaze and creamy horseradish

Honey Glazed Ham

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

Fire-Grilled NW Salmon

Grilled over an open flame, served with fresh pomegranate salsa

VEGETARIAN ENTRÉE

(Please specify quantity)

Pumpkin Pot Pie

Roasted sugar pumpkin cubes, celery, onion, kale, and kidney beans, baked inside a flaky crust
Served as individual pies

Cauliflower & Goat Cheese Souffles

Cauliflower florets mixed with goat cheese, nutmeg, cheese, and eggs
Served as individual pies

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

Winter Kale and Rice

Long-grain rice with cranberries, celery, green onions, orange slices, and shallots, served with our house-made apple cider vinaigrette

Caesar Salad

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

CHOOSE 1: STARCH

Cran-Apple Pilaf

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

Garlic Mashed Potatoes

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

Butternut Squash

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

Scalloped Potatoes

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

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, 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

Brown Butter Carrots

Sautéed with butter, brown sugar, and spices

CHOOSE 1: DESSERT

Assorted Petite Shooters

Chocolate Mousse
Seasonal Fruit
Seasonal Cheesecake

Chocolate-Dipped Fruit

Cantaloupe, honeydew, pineapple, grapes, and strawberries

Individual Petite Pies

Apple Pie
Pumpkin Pie

The Snowflake

\$24.95 per guest

CHOOSE 2: APPETIZERS

(Add a 3rd for 3.49 per person)

Market-Fresh Fruit Platter

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

***NEW* Vegetable Crudité**

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Served with choice of garlic hummus OR roasted red pepper hummus

Holiday Trio

Bacon-cheese dip, cranberry pecan, and roasted shallot dips
Served with an assortment of baguettes and 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

Spanakopita

Filo dough stuffed with feta cheese and spinach

Scallion Meatballs

Turkey meatballs with a soy sauce and ginger glaze

Spinach-Stuffed Mushroom Caps

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

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

Cranberry & Pomegranate Bruschetta

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

BUFFET

CHOOSE 1: ENTRÉE

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, 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: Entree

(Please specify quantity)

Pumpkin Pot Pie

Roasted sugar pumpkin cubes, celery, onion, kale, and kidney beans, baked inside a flaky crust, served as individual pies

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

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

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

CHOOSE 1: DESSERT

(2 per guest)

Assorted Petite Sweets

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

Chocolate-Dipped Fruit

Cantaloupe, honeydew, pineapple, grapes, and strawberries

Homemade Cupcakes

Moist chocolate and white cake, topped with creamy icing

All prices subject to change.

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