

Holiday

SPECIAL EVENTS

A SEAMLESS HOLIDAY EXPERIENCE
FROM YOUR PERFECT HOLIDAY HOST



RECEPTION MENU

CHILLED HORS D'OUVRES

PRICED PER DOZEN

WATERMELON & FETA BROCHETTE \$40

Fresh herbs, balsamic reduction

GREEK BROCHETTE \$40

Cucumber, fresh mozzarella, kalamata olives, cherry tomatoes, balsamic glaze

SPICY TUNA ROLL \$45

Wasabi, soy, pickled ginger

CALIFORNIA ROLL \$55

Crab, avocado, wasabi, soy, pickled ginger

SHRIMP COCKTAIL \$60

House-made cocktail sauce

SMOKED SALMON CANAPÉ \$60

Cucumber, capers, dill

AHI TUNA POKE \$75

Avocado, togarashi, crispy wontons

BEEF TARTARE \$75

Crostini, capers, olive oil

CRAB & SHRIMP CEVICHE \$75

Peruvian citrus marinade

BLINIS & CAVIAR \$90

Crème fraîche, chives

HOT HORS D'OUVRES

PRICED PER DOZEN

WILD MUSHROOM & GOAT CHEESE CANAPÉ \$40

Crostini, balsamic reduction

THAI BBQ PORK BELLY BROCHETTE \$40

Glazed, sesame + cilantro

GRILLED CHICKEN SATAY \$45

Peanut sauce, sesame

BACON-WRAPPED DATES \$60

Goat cheese stuffed

ARANCINI \$60

Seasonal preparation

SPICY BEEF & PINEAPPLE BROCHETTE \$95

Achiote, Fresno chili

MINI BEEF WELLINGTON \$95

Truffle demi-glace

DUNGENESS CRAB CAKES \$135

Béarnaise

SHOWCASE PLATTERS

SEASONAL VEGETABLES

Grilled, roasted and raw vegetables, creamy herb dressing, hummus

Sm (serves 12) \$45 | Med (serves 25) \$85 | Lg (serves 50) \$160

FRESH FRUIT

Assorted seasonal fruits

Sm (serves 12) \$65 | Med (serves 25) \$123 | Lg (serves 50) \$225

CRAB QUESO

Dungeness crab, artisan bread

Sm (serves 12) \$65 | Med (serves 25) \$123 | Lg (serves 50) \$225

COMBINATION SUSHI ROLLS

California roll, spicy tuna roll, charred vegetable roll

Sm (serves 12) \$70 | Med (serves 25) \$133 | Lg (serves 50) \$245

ARTISAN CHEESE

Fresh fruit and berries, bread, assorted crackers

Sm (serves 12) \$75 | Med (serves 25) \$142 | Lg (serves 50) \$250

CHARCUTERIE

Select cured meats, seasonal accoutrements, roasted and pickled vegetables, olives, assorted crackers

Sm (serves 12) \$100 | Med (serves 25) \$190 | Lg (serves 50) \$350

BAKED BRIE IN PUFF PASTRY

Seasonal fruit compote, assorted crackers, garlic crostini, fresh berries, candied nuts, honey

(serves 50) \$250

CHILLED ASSORTED SEAFOOD TOWER

Oysters, shrimp cocktail, spicy tuna roll, tuna poke, lobster tail, mussels, accoutrements

Sm (serves 12) \$325 | Med (serves 25) \$615 | Lg (serves 50) \$1,150

DESSERT OFFERINGS

PRICED PER PIECE \$7.50

TAHITIAN VANILLA POT DE CRÈME

SEASONAL CHEESECAKE

FLOURLESS CHOCOLATE TORTE

CHEF'S DESSERT

23% service charge not included.

*NOTICE: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

Ravishing

HOLIDAY LUNCH | \$80

RECEPTION

DISPLAYED FOR GUEST ENJOYMENT

WILD MUSHROOM & GOAT CHEESE CANAPÉ

Crostini, balsamic reduction

AHI TUNA POKE

Avocado, togarashi, fried wontons

SMOKED SALMON CANAPÉ

Cucumber, capers, dill

STARTER

PRESELECT 2 OPTIONS FOR YOUR GUESTS

BABY GEM SALAD

Creamy Dijon dressing, Parmesan, radish

CAESAR SALAD

Parmesan cheese crisps, achiote sauce, sweet pepper

CANDIED WALNUTS AND GORGONZOLA SALAD

Field greens, green apples, vanilla honey vinaigrette

NEW ENGLAND CLAM CHOWDER

Upgrade to Lobster Bisque +\$3

ENTRÉE

PRESELECT 3 OPTIONS FOR YOUR GUESTS

Most entrées served with Yukon Gold mashed potatoes and chef select vegetables.

PAN-SEARED KING SALMON*

Beurre blanc, chives

FILET MIGNON

7 oz filet, steak butter

MEDITERRANEAN ROASTED CHICKEN

Caramelized onions, capers, kalamata olives, roasted peppers + garlic

AHI TUNA POKE BOWL

Sushi rice, pickled cucumbers, avocado, spicy ponzu dressing

BROILED CAULIFLOWER STEAK

Cauliflower purée, petite arugula salad, toasted hazelnuts



DESSERT

EGGNOG CRÈME BRÛLÉE

Rich eggnog custard, caramelized crust

HOLIDAY CHOCOLATE TORTE

Dense chocolate torte, peppermint whipped cream



TREAT YOUR GUEST WITH A TAKEAWAY!

CHOCOLATE TRUFFLE BOX \$10

Add label with a customized message or your Company logo +\$1 per box

Includes Bread Service, Coffee, Soda, Iced Tea and Assorted Hot Tea.
Vegetarian Pasta Primavera available upon request.

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis.
23% service charge not included. A minimum of 20 guests is required.

*NOTICE: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

Extravagant

HOLIDAY DINNER | \$115

RECEPTION

DISPLAYED FOR GUEST ENJOYMENT

WILD MUSHROOM & GOAT CHEESE CANAPÉ

Crostini, balsamic reduction

AHI TUNA POKE

Avocado, togarashi, fried wontons

BEEF TARTARE

Crostini, capers, olive oil

APPETIZER

SERVED FAMILY STYLE (1 PER 4 GUESTS)

BEEF CARPACCIO*

Roasted garlic aioli, arugula, capers, Parmesan



STARTER

PRESELECT 2 OPTIONS FOR YOUR GUESTS

LOBSTER BISQUE

BABY GEM SALAD

Creamy Dijon dressing, Parmesan, radish

CAESAR SALAD

Parmesan cheese crisps, achiote sauce, sweet pepper

CANDIED WALNUTS AND GORGONZOLA SALAD

Field greens, green apples, vanilla honey vinaigrette

ENTRÉE

PRESELECT 3 OPTIONS FOR YOUR GUESTS

Entrées served with Yukon Gold mashed potatoes and chef select vegetables

FILET OSCAR*

7 oz filet, Dungeness crab, béarnaise

GRILLED LAMB CHOPS

Maple glazed, mint demi-glace

SEARED CHILEAN SEA BASS

Lobster risotto, roasted tomato beurre blanc

WILD MUSHROOM + BLACK TRUFFLE GEMELLI

Black truffle Parmesan cream sauce

DESSERT

CHOICE OF

EGGNOG CRÈME BRÛLÉE

Rich eggnog custard, caramelized crust

HOLIDAY CHOCOLATE TORTE

Dense chocolate torte, peppermint whipped cream



TREAT YOUR GUEST WITH A TAKEAWAY!

CHOCOLATE TRUFFLE BOX \$10

Add label with a customized message
or your Company logo +\$1 per box

Includes Bread Service, Coffee, Soda, Iced Tea and Assorted Hot Tea.
Vegetarian Pasta Primavera available upon request.

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. 23% service charge not included.

A minimum of 20 guests is required. *NOTICE: Contains or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

Royal HOLIDAY DINNER | \$125

RECEPTION

DISPLAYED FOR GUEST ENJOYMENT

WILD MUSHROOM & GOAT CHEESE CANAPÉ

Crostini, balsamic reduction

AHI TUNA POKE

Avocado, togarashi, fried wontons

BEEF TARTARE

Crostini, capers, olive oil

APPETIZER

SERVED FAMILY STYLE (1 PER 4 GUESTS)

BEEF CARPACCIO*

Roasted garlic aioli, arugula, capers, Parmesan



Includes coffee, soda, tea

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. 23% service charge not included. A minimum of 20 guests is required.

*NOTICE: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

STARTER

PRESELECT 2 OPTIONS FOR YOUR GUESTS

BABY GEM SALAD

Creamy Dijon dressing, Parmesan, radish

CAESAR SALAD

Parmesan cheese crisps, achiote sauce, sweet pepper

CANDIED WALNUTS AND GORGONZOLA SALAD

Field greens, green apples, vanilla honey vinaigrette

LOBSTER BISQUE

ENTRÉE

PRESELECT 3 OPTIONS FOR YOUR GUESTS.

Entrées served with Yukon Gold mashed potatoes and chef select vegetables.

FILET OSCAR*

7 oz filet, steak butter, 5 oz North Atlantic lobster tail, drawn butter

CHAR-GRILLED RIBEYE*

18 oz, steak butter

GRILLED LAMB CHOPS*

Maple glazed, mint demi-glace

PAN-ROASTED SEA SCALLOPS*

Lobster risotto, roasted tomato beurre blanc

STUFFED QUAIL

Apple cider glaze, cornbread stuffing

WILD MUSHROOM + BLACK TRUFFLE GEMELLI

Black truffle Parmesan cream sauce

DESSERT

CHOICE OF

EGGNOG CRÈME BRÛLÉE

Rich eggnog custard, caramelized crust

HOLIDAY CHOCOLATE TORTE

Dense chocolate torte, peppermint whipped cream



TREAT YOUR GUEST WITH A TAKEAWAY!

CHOCOLATE TRUFFLE BOX \$10

Add label with a customized message or your Company logo +\$1 per box

WINE FEATURES

Served by the bottle. Additional wine offerings available, ask your host for our full wine list.

TAITTINGER 'LA FRANCAISE' BRUT, REIMS

Crisp & Light: Dry, fresh and delicious with aromas and flavors of apples, fresh lemons and minerals. **\$95**

JORDAN CHARDONNAY, RUSSIAN RIVER VALLEY

Balanced & Elegant: Crisp fruit flavors of citrus and green apple balanced by subtle French oak. **\$82**

EVENING LAND 'LA SOURCE' CHARDONNAY, WILLAMETTE VALLEY

Zippy & Poised: Classic notes of struck match, lemon zest and Fuji apple with hints of baking spice. **\$150**

ORIN SWIFT 'BLANK STARE' SAUVIGNON BLANC, RUSSIAN RIVER VALLEY

Aromatic & Bright: Inviting aromas of white guava, gooseberries, freshly mown grass, kaffir lime and lemongrass. **\$75**

FRANK FAMILY, CABERNET SAUVIGNON, NAPA VALLEY

Powerful & Structured: Inviting aromas of cassis, tobacco and cocoa. Hints of coffee bean, nutmeg and toasted oak. **\$98**

L'ECOLE N° 41 ESTATE CABERNET SAUVIGNON, WALLA WALLA VALLEY

Dense & Dark: Savory aromas, mingled with expressive black currant and cocoa. Flavors of black cherry, fresh plum and espresso. **\$107**

L'ECOLE N° 41 'PERIGEE' RED BLEND, WALLA WALLA VALLEY

Elegant & Seductive: Aromas of spiced cassis, black raspberry, tobacco leaf, pencil lead, leather and cocoa lifted by notes of spring flowers, sage and rosemary. **\$98**



DUCKHORN MERLOT, NAPA VALLEY

Seamless & Nuanced: Aromas of black currants, cooked berries and pie crust. Flavors of black raspberries, mocha and cigar box. **\$95**

WINDERLEA PINOT NOIR, DUNDEE HILLS

Broad & Energized: Flavors of mulled rhubarb, strawberry jam, red peony and cherries jubilee. Hints of huckleberry and lightly toasted pine nut with herbaceous notes of tarragon and fennel. **\$80**

DOMAINE SERENE 'YAMHILL CUVÉE' PINOT NOIR, WILLAMETTE VALLEY

Smoothing & Inviting: Fruit-forward flavors. Aromas of rose, cranberry and cherry with a hint of oak. **\$118**



SIGNATURE COCKTAIL

KRINGLE RITA \$16

Milagro Silver Tequila, Aperol, rosemary syrup, grapefruit bitters, cranberry juice, fresh lime

ALCOHOL-FREE

SNOW-JITO \$13

Fluère Spiced Cane Rum Alternative, Monin Spiced Brown Sugar, Fever-Tree Ginger Beer, mint, lime