

Holiday

SPECIAL EVENTS

A SEAMLESS HOLIDAY EXPERIENCE
FROM YOUR PERFECT HOLIDAY HOST



Skates
ON THE BAY

RECEPTION MENU

HORS D'OEUVRES - COLD

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

- TOMATO & BASIL BRUSCHETTA** 50 pieces \$75
- GREEK SKEWERS** 50 pieces \$95
- SPICY SPINACH & FETA TURNOVERS** 50 each \$95
- SASHIMI AHI ROLLS*** 50 each \$135
- SHRIMP COCKTAIL** 50 each \$140
- SMOKED SALMON TOAST*** 25 each \$155
- RAINBOW ROLLS*** 25 each \$125
- CRAB & AVOCADO ROLLS** 25 each \$145
- SEARED AHI TACOS*** 50 each \$140
- PRIME RIB BRUSCHETTA*** 25 each \$150

HORS D'OEUVRES - HOT

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

- MUSHROOM BRUSCHETTA** 25 each \$75
- CRAB TOTS** 50 each \$75
- CHICKEN TERIYAKI SKEWERS** 50 each \$110
- TERIYAKI BEEF & PINEAPPLE SKEWERS*** 50 each \$135
- COCONUT SHRIMP** 50 each \$125
- MINI CRAB CAKES** 50 each \$150
- GRILLED SHRIMP SKEWERS** 50 each \$150
- PRIME RIB SLIDERS*** 25 each \$150

COCKTAIL RECEPTION PLATTERS & DISPLAYS

DESIGNED TO SERVE 25 GUESTS

- CHILLED ROASTED VEGETABLES** \$85
- CRAB DIP** \$95
- ASSORTED DOMESTIC CHEESE & CRACKERS** \$115
- SEASONAL FRESH FRUIT** \$110
- KUNG PAO CALAMARI** \$110
Bell peppers, onions, peanuts, sesame seeds, spicy ginger
hoisin sauce, lime wedge
- ANTIPASTO PLATTER** \$110
- BURRATA, PROSCIUTTO & ACCOUTREMENTS** \$140
- ASSORTED SUSHI ROLLS*** \$145
- TUNA POKE + FRIED WONTONS*** \$175
- CHILLED DUNGENESS CRAB CLUSTERS** \$350
(4 oz per person)
- CHILLED ASSORTED SEAFOOD*** \$425
Oysters, shrimp cocktail, tuna sushi rolls, tuna poke, cold
water lobster, chilled mussels



ADD A CARVING STATION TO YOUR RECEPTION

CARVING STATIONS DESIGNED FOR 25 GUESTS

SERVED WITH ACCOUTREMENTS + BRIOCHE SLIDER BUNS

- ROASTED TURKEY BREAST** \$250
- HERB-CRUSTED ROASTED BEEF TENDERLOIN*** \$485
- HERB-CRUSTED PRIME RIB*** \$575

Tax and 22% 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 | \$70

RECEPTION

DISPLAYED FOR GUEST ENJOYMENT

TOMATO & BASIL BRUSCHETTA

Tomato, garlic, basil, toast points

CRAB TOTS

Breaded and fried, spicy chili aioli

CRAB DIP

Parmesan, sweet onion, toasted baguette

STARTER

CHOICE OF

NEW ENGLAND CLAM CHOWDER

Upgrade to Lobster Bisque +\$3

BLUE CHEESE SALAD

Romaine, slivered almonds, chopped egg, blue cheese crumbles

ENTRÉE

PRESELECT 3 OPTIONS FOR YOUR GUESTS.

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

GRILLED SALMON*

Butter basted, beurre blanc

LOBSTER & SHRIMP ROLL

Lobster & shrimp salad, green onion, tarragon, hoagie roll, fries

SOUS VIDE ROASTED CHICKEN

Half chicken, pan jus

JAPANESE HAMACHI POKE SALAD BOWL*

Daikon sprouts, rainbow carrots, seaweed salad, pickled red cabbage & watermelon radish, edamame, hard-cooked egg

SHRIMP FETTUCCINE

Garlic cream, white wine, spinach, tomato, chili flakes, Parmesan

DESSERT

CHOICE OF

EGGNOG CRÈME BRÛLÉE

Rich eggnog custard, caramelized crust

PEPPERMINT CHOCOLATE TORTE

Rich & dense chocolate torte, crushed candy cane, whipped cream



Includes Bread Service, Coffee, Soda,
Iced Tea & Assorted Hot Tea

Vegetarian Pasta Primavera available
upon request.

TREAT YOUR GUESTS WITH A TAKEAWAY!

CHOCOLATE TRUFFLE BOX \$10

ADD LABEL WITH A
CUSTOMIZED MESSAGE OR
YOUR COMPANY LOGO
+\$1 PER BOX



Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 22% service charge not included.

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Extravagant HOLIDAY DINNER | \$90

RECEPTION

DISPLAYED FOR GUEST ENJOYMENT

TOMATO & BASIL BRUSCHETTA

Tomato, garlic, basil, toast points

COCONUT CRUNCHY SHRIMP

Cajun marmalade, green onion

CRAB DIP

Parmesan, sweet onion, toasted baguette

APPETIZER

SERVED FAMILY STYLE (1 PER 4 GUESTS)

KUNG PAO CALAMARI

Bell peppers, onions, peanuts, sesame seeds, spicy ginger
hoisin sauce, lime wedge



Includes Bread Service, Coffee, Soda,
Iced Tea & Assorted Hot Tea

Vegetarian Pasta Primavera available
upon request.

STARTER

CHOICE OF

LOBSTER BISQUE

LITTLE GEM WEDGE

Radish, bacon, blue cheese crumbles, tomato,
blue cheese dressing

ENTRÉE

PRESELECT 3 OPTIONS FOR YOUR GUESTS.

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

SLOW-ROASTED HERB-CRUSTED PRIME RIB*

12 oz, au jus, creamy horseradish

BOURBON MISO BLACK COD

Bourbon miso maple glazed sablefish, bok choy, sushi rice,
togarashi

GRILLED SALMON*

Butter basted, beurre blanc

DUNGENESS CRAB & SHRIMP FETTUCCINE

Garlic cream, white wine, spinach, tomato, chili flakes,
Parmesan

SOUS VIDE ROASTED CHICKEN

Half chicken, pan jus

DESSERT

CHOICE OF

EGGNOG CRÈME BRÛLÉE

Rich eggnog custard, caramelized crust

PEPPERMINT CHOCOLATE TORTE

Rich & dense chocolate torte, crushed candy cane,
whipped cream

TREAT YOUR GUESTS WITH A TAKEAWAY!

CHOCOLATE TRUFFLE BOX \$10

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Royal HOLIDAY DINNER | \$110

RECEPTION

DISPLAYED FOR GUEST ENJOYMENT

ROASTED CRAB DIP

Parmesan, sweet onion, toasted baguette

TERIYAKI BEEF & PINEAPPLE SKEWERS*

Scallions, togarashi sesame seeds

CRAB CAKES

House-made tartar, lemon

APPETIZER

KUNG PAO CALAMARI

Bell peppers, onions, peanuts, sesame seeds, spicy ginger
hoisin sauce, lime wedge



STARTER

CHOICE OF

LOBSTER BISQUE

LITTLE GEM WEDGE

Radish, bacon, blue cheese crumbles, tomato, blue cheese dressing

ENTRÉE

PRESELECT 3 OPTIONS FOR YOUR GUESTS.

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

KING SALMON OSCAR*

Pan-seared, crab, hollandaise, asparagus

CHAR-GRILLED FILET & PRAWNS*

7 oz filet, garlic prawns, asparagus

SKATES CIOPPINO

Dungeness crab, shrimp, clams, mussels, scallops, fish, calamari, tomato-garlic broth

COLD WATER LOBSTER TAIL

7 oz, clarified butter

FIERY AHI TUNA*

Furikake rice, bok choy, wasabi cream, ginger soy butter

SOUS VIDE ROASTED CHICKEN

Half chicken, pan jus

DESSERT

CHOICE OF

EGGNOG CRÈME BRÛLÉE

Rich eggnog custard, caramelized crust

PEPPERMINT CHOCOLATE TORTE

Rich & dense chocolate torte, crushed candy cane, whipped cream

Includes Bread Service, Coffee, Soda,
Iced Tea & Assorted Hot Tea

Vegetarian Pasta Primavera available
upon request.

TREAT YOUR GUESTS WITH A TAKEAWAY!

CHOCOLATE TRUFFLE BOX \$10

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WINE FEATURES

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

ROEDERER ESTATE BRUT, ANDERSON VALLEY

Crisp and elegant sparkling wine with complex pear, spice and hazelnut flavors. \$75

SONOMA-CUTRER CHARDONNAY, RUSSIAN RIVER RANCHES

Aromas of stone fruit, apple blossom, honeydew and a touch of oak spice. Flavors of ripe pear, golden apple and a gentle barrel spice finish. \$63

CAKEBREAD CHARDONNAY, NAPA VALLEY

Aromas of ripe green and golden apple, accented by fresh white peach and light oak notes. \$88

RODNEY STRONG 'CHARLOTTE'S HOME' SAUVIGNON BLANC, SONOMA COUNTY

Zesty citrus notes of grapefruit, Meyer lemon and a light grassiness. Flavors of tropical fruit and melon. \$39

CAKEBREAD SAUVIGNON BLANC, NAPA VALLEY

Intense crisp flavors of citrus, guava, white melon and lemongrass. Tropical notes of passionfruit, melon and guava. \$75

ROUTESTOCK CABERNET SAUVIGNON, NAPA VALLEY

Beautiful rich, supple texture and flavors of dark fruit, exotic spices, tobacco, coffee and dark chocolate. \$67

L'ECOLE NO 41 CABERNET SAUVIGNON, WALLA WALLA VALLEY

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

PESSIMIST BY DAOU VINEYARDS RED BLEND, PASO ROBLES

Aromas of blueberry, boysenberry, plum and strawberry. Smoky notes of truffle and roasted coffee with floral notes of lavender and lilac. \$55

ALEXANDER VALLEY VINEYARDS MERLOT, SONOMA COUNTY

Big aromas and flavors of black cherry, plum, cassis, vanilla, oak and a hint of chocolate. \$51

ERATH 'RESPLENDENT' PINOT NOIR, OREGON

Sultry and dark aromas of black plum, Marionberry, carnation and vanilla. \$59

CRISTOM PINOT NOIR, WILLAMETTE VALLEY

Aromas of dark cherry, crushed cranberry, and black plum with a touch of hibiscus tea. \$99



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

