



Holiday

SPECIAL EVENTS

A SEAMLESS HOLIDAY EXPERIENCE
FROM YOUR PERFECT HOLIDAY HOST



RECEPTION MENU

HORS D'OEUVRES - COLD

ARTFULLY DISPLAYED

TOMATO & BASIL BRUSCHETTA

50 pieces \$75

RAINBOW ROLLS*

50 pieces \$110

CAPRESE SKEWERS

50 pieces \$95

CRAB & AVOCADO ROLLS

50 pieces \$125

PROSCIUTTO WRAPPED ASPARAGUS

50 each \$95

AHI TACOS*

50 pieces \$125

SPICY SASHIMI AHI ROLLS*

50 each \$100

SHRIMP CEVICHE TOSTADAS*

50 pieces \$135

SHRIMP COCKTAIL

50 pieces \$150

HORS D'OEUVRES - HOT

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

MUSHROOM BRUSCHETTA

25 each \$75

COCONUT SHRIMP

50 each \$125

CRAB TOTS

50 each \$75

MINI CRAB CAKES

50 each \$150

CHICKEN TERIYAKI SKEWERS

50 each \$95

GRILLED SHRIMP SKEWERS

50 each \$160

COCKTAIL RECEPTION PLATTERS & DISPLAYS

DESIGNED TO SERVE 25 GUESTS

CRAB DIP \$85

ASSORTED SUSHI ROLLS* \$125

CHILLED ROASTED VEGETABLES \$95

SEASONAL FRESH FRUIT \$120

FLASH FRIED CALAMARI MISTO \$100

ASSORTED DOMESTIC CHEESE & CRACKERS \$125

ANTIPASTO \$95

CHILLED RAW BAR DISPLAYS

DESIGNED TO SERVE 25 GUESTS

CHILLED OYSTERS* \$225

Chef select local oyster selection

CHILLED ASSORTED SEAFOOD* \$425

Oysters, shrimp cocktail, tuna sushi rolls, tuna poke, snow crab, chilled mussels

CHILLED SNOW CRAB LEGS (4 oz per person) \$325

Lemon aioli + Bloody Mary cocktail sauce

CHILLED CRAB SAMPLER (4 oz per person) \$475

Snow crab, Dungeness crab, king crab

CHILLED DUNGENESS CRAB LEGS (4 oz per person) \$350

Lemon aioli + Bloody Mary cocktail sauce

CHILLED KING CRAB (4 oz per person) \$750

Snow crab, Dungeness crab, king crab lemon aioli + Bloody Mary cocktail sauce

ADD CARVING STATION TO YOUR RECEPTION

CARVING STATIONS DESIGNED FOR 25 GUESTS

SERVED WITH ACCOUTREMENTS + BRIOCHE SLIDER BUNS

HERB-CRUSTED ROASTED BEEF TENDERLOIN* \$485

OVEN-ROASTED TURKEY BREAST \$250



Tax and 21% 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 | \$60

RECEPTION

ARTFULLY DISPLAYED

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

LOBSTER BISQUE +\$3

BLUE CHEESE SALAD

Romaine, slivered almonds, chopped egg, blue cheese crumbles

ENTRÉE

PRESELECT 3 OPTIONS FOR YOUR GUESTS.

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

GRILLED SALMON*

Butter basted, beurre blanc

SEARED CRAB CAKE

Grilled corn succotash, sweet corn purée, beurre blanc, Old Bay seasoning

SHRIMP FETTUCCINE

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

OVEN-ROASTED CHICKEN DIJON

Parmesan panko crust, Dijon sauce

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

Vegetarian Pasta Primavera
available upon request.

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 GUEST 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. 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 | \$85

RECEPTION

ARTFULLY DISPLAYED

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)

FRIED CALAMARI MISTO

Sweet peppers, artichoke hearts,
Bloody Mary cocktail sauce, mustard aioli

STARTER

CHOICE OF

LOBSTER BISQUE

LITTLE GEM WEDGE

Radish, bacon, blue cheese crumbles, tomato,
house-made blue cheese dressing

ENTRÉE

PRESELECT 3 OPTIONS FOR YOUR GUESTS.

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

GRILLED SALMON*

Butter basted, beurre blanc

CHAR-GRILLED FILET*

7 oz filet, peppercorn demi-glace

CRAB STUFFED SHRIMP

Vegetable couscous, beurre blanc

DUNGENESS CRAB & SHRIMP FETTUCCINE

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

OVEN-ROASTED CHICKEN DIJON

Parmesan panko crust, Dijon sauce

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

Vegetarian Pasta Primavera
available upon request.

DESSERT

CHOICE OF

EGGNOG CRÈME BRÛLÉE

Rich eggnog custard, caramelized crust

PEPPERMINT CHOCOLATE TORTE

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



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Royal HOLIDAY DINNER | \$105

RECEPTION

ARTFULLY DISPLAYED

ROASTED CRAB DIP

Parmesan, sweet onion, toasted baguette

TERIYAKI BEEF & PINEAPPLE SKEWERS*

Scallions, togarashi sesame seeds

CRAB CAKES

House-made tartar, lemon

APPETIZER

SERVED FAMILY STYLE (1 PER 4 GUESTS)

FRIED CALAMARI MISTO

Sweet peppers, artichoke hearts, Bloody Mary cocktail sauce, mustard aioli

STARTER

CHOICE OF

NEW ENGLAND CLAM CHOWDER

LITTLE GEM WEDGE

Radish, bacon, blue cheese crumbles, tomato, house-made blue cheese dressing

ENTRÉE

PRESELECT 3 OPTIONS FOR YOUR GUESTS.

Most entrées 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

GRILLED SEAFOOD TRIO*

Dungeness crab cake, shrimp, salmon, beurre blanc, capers, lemon

SAKE MARINATED CHILEAN SEA BASS

Shrimp cake, shiitake mushrooms, zucchini ribbons, coconut lemongrass curry, chili oil

SNOW CRAB LEGS

Drawn butter, lemon

OVEN-ROASTED CHICKEN DIJON

Parmesan panko crust, Dijon sauce

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

Vegetarian Pasta Primavera available upon request.

DESSERT

CHOICE OF

EGGNOG CRÈME BRÛLÉE

Rich eggnog custard, caramelized crust

PEPPERMINT CHOCOLATE TORTE

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



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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 with complex pear, spice and hazelnut flavors. \$75

SONOMA-CUTRER CHARDONNAY, RUSSIAN RIVER RANCHES

Aromas of stone fruit, apple blossom, honeydew and 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. \$90

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