

Holiday

SPECIAL EVENTS

A SEAMLESS HOLIDAY EXPERIENCE
FROM YOUR PERFECT HOLIDAY HOST

Clinkerdagger



RECEPTION MENU

HORS D'OEUVRES - COLD

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

TOMATO & BASIL BRUSCHETTA

50 pieces \$65

CAPRESE SKEWERS

50 pieces \$85

PROSCIUTTO WRAPPED ASPARAGUS

50 each \$95

SHRIMP CEVICHE TOSTADAS*

50 each \$120

SHRIMP COCKTAIL

50 each \$135

PRIME RIB BRUSCHETTA*

25 each \$140

HORS D'OEUVRES - HOT

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

MUSHROOM BRUSCHETTA

25 each \$65

CRAB TOTS

50 each \$85

CHICKEN TERIYAKI SKEWERS

50 each \$95

COCONUT SHRIMP

50 each \$110

TERIYAKI BEEF & PINEAPPLE SKEWERS*

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

SEASONAL FRESH FRUIT \$100

CHILLED ROASTED VEGETABLES \$75

ASSORTED DOMESTIC CHEESE & CRACKERS \$125

CRAB DIP \$85

BAKED BRIE WITH CROSTINI & ACCOUTREMENTS \$85

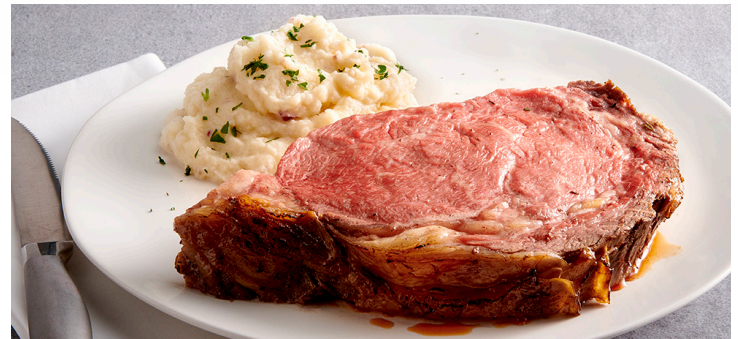
FLASH FRIED CALAMARI MISTO \$100

ANTIPASTO PLATTER \$95

CHILLED OYSTERS* MP

OYSTERS & SHRIMP COCKTAIL* \$300
50 OF EACH

CHILLED SEAFOOD DISPLAY* \$500
Shrimp, Oysters & Chilled Lobster*



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 | \$65

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 French Onion Soup +\$3

ROMAINE CAESAR

Parmesan, artisan croutons, house-made dressing, lemon

ENTRÉE

PRESELECT 3 OPTIONS FOR YOUR GUESTS.

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

GRILLED PORK CHOP*

Herb-brined, apricot chutney

GRILLED SALMON*

Red and green honey peppercorn glaze or butter basted and beurre blanc

GRILLED SHRIMP SCAMPI

Garlic butter, beurre blanc, fried capers

RIGATONI BOLOGNESE

Italian sausage, garlic cream, tomatoes, Parmesan

OVEN-ROASTED CHICKEN DIJON

Parmesan panko crust, Dijon sauce

Includes Bread Service, Coffee, Soda,
Iced Tea & Assorted Hot Tea
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 • Four each

Add a label with your
customized message or your
company logo for +\$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.

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Extravagant HOLIDAY DINNER | \$85

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)

CRISPY CALAMARI

Artichoke hearts, mustard-garlic aioli,

Bloody Mary cocktail sauce



STARTER

CHOICE OF

FRENCH ONION SOUP

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.

GRILLED SALMON*

Butter basted, beurre blanc

HERB-CRUSTED PRIME RIB*

slow-roasted, au jus, creamy horseradish

GRILLED SEAFOOD TRIO*

Scallops, shrimp, salmon, beurre blanc, capers, lemon

ASIAGO CRUSTED SOLE

Pan-seared, beurre blanc

OVEN-ROASTED CHICKEN DIJON

Parmesan panko crust, Dijon sauce

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.

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Royal HOLIDAY DINNER | \$105

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

SERVED FAMILY STYLE (1 PER 4 GUESTS)

CRISPY CALAMARI

Artichoke hearts, mustard-garlic aioli,
Bloody Mary cocktail sauce



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

Vegetarian Pasta Primavera
available upon request.

STARTER

CHOICE OF

FRENCH ONION SOUP

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.

CHAR-GRILLED FILET

9oz, steak butter

KING SALMON OSCAR*

Pan-seared, crab, hollandaise, asparagus

OVEN-ROASTED CHILEAN SEABASS

Butter basted, beurre blanc or spicy rosemary butter

COLD WATER LOBSTER TAIL

7 oz, asparagus, clarified butter

OVEN-ROASTED CHICKEN DIJON

Parmesan panko crust, Dijon sauce

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!

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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



HOLIDAY BRUNCH

À LA CARTE OPTIONS

CHOICE OF THREE

CANADIAN BACON BENEDICT

Hollandaise, English Muffin, Brunch Potatoes

TRADITIONAL BREAKFAST

Fluffy Scrambled Eggs, Choice of Bacon, Brunch Potatoes, Apple Sausage or Canadian Bacon, English Muffin

BRIOCHE FRENCH TOAST

Fresh Berries, Warm Maple Syrup, Whipped Cream

AVOCADO TOAST

Multi-Grain, Zesty Avocado, Heirloom Tomatoes, Feta Cheese, Micro Greens

"NOT SO TRADITIONAL" CHICKEN & WAFFLES

Poached Egg, Cheddar Waffle, Honey Cinnamon Butter, Maple Syrup

CHAR-GRILLED CHOPHOUSE BURGER*

Brioche Bun, Grilled Onion, Bacon, Cheddar, Lettuce, Tomato, House Sauce, Brunch Potatoes

OPEN-FACED CRAB SANDWICH

Artichokes, Tomatoes, Parmesan, Cheddar, Toasted Sourdough, Brunch Potatoes

GRILLED CHICKEN COBB SALAD

Romaine, Blue Cheese, Radish, Bacon, Cucumber, Hard-cooked Egg, Tomato, Avocado Vinaigrette, Ranch Dressing

DESSERT

CHOICE OF

EGGNOG CRÈME BRULEE

Rich eggnog custard, caramelized crust

PEPPERMINT CHOCOLATE TORTE

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

\$35 PER PERSON

Includes Coffee, Iced Tea, Soda

BUFFET ENTRÉE OPTIONS

CHOICE OF THREE

CHOCOLATE WAFFLES

Macerated Mixed Berries, Warm Maple Syrup, Whipped Cream

BLTA BENEDICT

Applewood Bacon, Baby Arugula, Tomatoes, Avocado, Poached Eggs, Hollandaise

EGGNOG FRENCH TOAST

Caramelized Apple Jam, Salted Caramel, Warm Maple Syrup

CHRISTMAS FRITTATA

Heirloom Tomatoes, Bell Peppers, Caramelized Onions, Goat Cheese, Savory Herbs

GINGERBREAD PANCAKES

Cranberry Maple Syrup, Whipped Cream, Christmas Confetti

ADDITIONAL PAIRINGS

CHOICE OF TWO

APPLEWOOD BACON

TURKEY BACON

SAUSAGE LINKS

SKILLET POTATOES & PEPPERS

FLUFFY SCRAMBLED EGGS

SEASONAL SLICED FRUIT DISPLAY

\$45 PER PERSON

Includes Assorted Holiday Cookies + Pastries, Coffee, Iced Tea, Soda

ADDITIONAL PAIRINGS

FRENCH ONION SOUP +\$12 per person **NEW ENGLAND CLAM CHOWDER** +\$12 per person

CHEF'S DESSERT +\$9 per person

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