



# *2026 Holiday Menu*

APPETIZER

BUFFETS

PLATED & FAMILY STYLE

FESTIVE UPGRADES

DESSERTS & BEVERAGES



# Holiday APPETIZERS

## By Dozen

### **Cranberry & Brie Phyllo Bites** \$54.95

Baked mini phyllo shells with cranberry chutney and melted brie

### **Mini Beef Wellington Bites** \$63.75

Puff pastry wrapped beef tenderloin with horseradish aioli

---

### **Butternut Squash Arancini** \$57.35

Crispy risotto balls with squash, sage, and smoked mozzarella

### **Roasted Beet Skewers** \$45.83

Beets, orange, and goat cheese on picks with balsamic glaze

---

### **Holiday Meatballs** \$48.95

Cranberry-chipotle glazed meatballs

### **Stuffed Mushroom Caps** \$51.85

Mushrooms stuffed with herb cream cheese or lentil walnut stuffing





# WINTER WARMTH BUFFET

CLASSIC AND JOYFUL

---



Includes Rolls and Butter  
*\$45.50 Per Person*

## SALAD | PICK 1

### HARVEST GREENS SALAD

With pears, blue cheese, spiced pecans, and maple vinaigrette  
DF | NF

### HOLIDAY BLISS SALAD

Mixed greens salad with fennel, spiced pecans, pomegranate seeds and sliced oranges with a champagne vinaigrette  
DF | NF

## ENTREES | PICK 2

Herb-Roasted Turkey Breast | AG | DF

PINEAPPLE-GLAZED HAM | AG | DF

APPLE CIDER BRASIED CHICKEN THIGHS | AG | DF |

## SIDES | PICK 2

Sage & Apple Sourdough Stuffing | NF |

Garlic Mashed Potatoes | VEG | AG |

Roasted Root Vegetables | VEGAN | AG |

Baked Macaroni and Cheese | VEG |

Green Beans Almodine | VEGAN |





# Holiday Market Buffet

LOCAL AND FAMILY FAVORITES

---

Includes Rolls and Butter

*\$51.75 Per Person*

## SALAD | PICK 1

Winter Chicory Salad

With roasted squash, pickled onions and a sherry vinaigrette

| VEGAN | AG |

HARVEST GREENS SALAD

With pears, blue cheese, spiced pecans, and maple vinaigrette

DF | NF

## ENTREES | PICK 2

Braised Short Ribs in a Red Wine Reduction | AG |

Pan-Seared Steelhead with Citrus Fennel Relish | AG | DF |

Herb-Roasted Turkey Breast | AG | DF

## SIDES | PICK 2

Wild Mushroom & Herb Farro Pilaf | VEGAN |

Thyme-Roasted Brussels Sprouts | VEGAN | AG |

Caramelized Shallot Potato Gratin | VEG | AG |

Sage & Apple Sourdough Stuffing | NF |

Roasted Root Vegetables | VEGAN | AG |



# Northwest Luxe Holiday Buffet

ELEGANT AND FLAVORFUL

---

Includes Rolls and Butter

*\$56.95 Per Person*

## SALADS | PICK 1

Winter Greens

With pears, goat cheese, and spiced walnuts with a  
orange lemon vinaigrette

| VEG |

Roasted Beet Salad

With kale and spinach, roasted spiced beets,  
barrette cheese, diced cherries and a citrus  
vinaigrette,

| VEG |

## ENTREES | PICK 2

Seared Salmon with Apple Bourbon Glaze | DF |

Prime Rib with Au Jus & Horseradish Cream

Wild Mushroom Wellington with Red Wine Reduction | VEGAN |

## SIDES | PICK 2

Truffle Whipped Potatoes | VEG |

Roasted Brussels Sprouts with Bacon | NF |

Farro and Roasted Butternut Squash with Sage | VEG |





# WINTER NIGHT FEAST

CAN BE PLATED OR FAMILY STYLE



Includes Rolls and Butter  
*\$58.95 Per Person*

## SALAD

Roasted Pear Salad

With endive, walnuts, gorgonzola, and champagne vinaigrette | VEG |

## ENTREES | PICK 2

Filet of Beef with Rosemary Demi-Glaze | AG |

Honey-Glazed Salmon with Fennel and Citrus Salad | AG |

Crispy Polenta Cake with Wild Mushroom Ragout | VEG | AG |

## SIDES

Roasted Seasonal Root Vegetables | VEGAN | AG |

Garlic and Chive Infused Mashed Potatoes | VEG | AG |

## DESSERT | PICK 1

Dark Chocolate Pot de Creme with Candied Orange Peel | VEG |

Spiced Apple Tart with Vanilla Bean Chantilly | VEG |

*\*Alternating Desserts for \$2.00 More per person*

# HOLIDAY

## FESTIVE ADD-ON'S

---



### CARVING STATIONS WITH CHEF ATTENDANT

**\$13.15 per person**

Prime Rib Roast with Au Jus & Horseradish

**\$9.25 per person**

Whole Roasted Turkey with gravy and Cranberry Chutney

**\$8.25 per person**

Maple-Glazed Ham

**Market Price**

Island Whole Roasted Pig

### HOLIDAY COOKIES & MILK BAR

**\$8.45 | Per Person**

Assortment of Sugar, Frosted, Molasses Cookies

Assortment of 3 Flavored Milks with 2 Dairy Free Options

### HOLIDAY GRAZING TABLE

**\$285.65 | Serves 20**

A festive spread of cheese, charcuterie,  
seasonal fruit, and holiday sweets





# *Holiday* **SWEETS & DRINKS**

## Per Person

**\$9.99**

### **Holiday Dessert Bar**

Assortment of Holiday inspired  
Desserts

**Mini Peppermint Cheese Cakes**

**Chocolate Peppermint Mousse Cups**

**Fijian Cassava Cake Bites**

**Gingerbread Cake Squares**

**Eggnog Bread Pudding**

~~\$57.95~~

---

## Per Person

**\$5.50**

### **Festive Beverage Station**

Hot and Cold Holiday Inspired Mix

**Spiced Cider**

**Cranberry-Pineapple Punch**

**Cranberry Orange Infused Water**