



HOLIDAY MENU 2022

HORS D'OEUVRES

COLD - minimum of 3 dozen pieces of each

beef tenderloin + balsamic glaze on focaccia	\$5.25/piece
chipotle chicken wonton cone	\$4.75/piece
smoked salmon pinwheel on pumpernickel	\$5.25/piece
pimento cheese & pretzel crostini + spiced apple chutney	\$4.75/piece
old bay poached jumbo shrimp + house cocktail sauce GF	\$5.00/piece
sesame seared ahi on rice cracker GF	\$5.00/piece
"blt" bacon jam, frisee, oil cured tomato on brioche	\$5.00/piece
individual crudite + walnut miso dip GF, VE	\$4.75/piece
waldorf chicken salad tartlet + black walnuts	\$5.00/piece
beet tostada + horseradish crema VE, GF	\$4.75/piece

HOT - minimum of 3 dozen pieces of each

herb grilled lamb chop + red-wine mint gastrique GF	\$9.00/piece
portobello mushroom arancini + roasted red pepper pesto	\$4.75/piece
lobster + brie fritter lollipops	\$5.25/piece
buffalo chicken empanada + cholula ranch	\$5.00/piece
black bean & poblano taco + vegan chipotle crema GF, VE	\$4.75/piece
maryland style crab cakes + old bay remoulade	\$5.25/piece
bacon wrapped scallops + balsamic reduction GF	\$5.00/piece
southwestern chicken spring roll + avocado-lime cream	\$5.00/piece
coconut tempura shrimp + sweet chili sauce	\$5.25/piece
chicken and green chili empanada + salsa verde	\$4.75/piece

PLATED DINNER

all dinners include artisanal rolls + butter, coffee & tea

STARTERS

shaved brussel sprout salad + pumpnickel croutons, caramelized shallots, shaved gruyere cheese + maple-balsamic vinaigrette V

arugula & frisee salad, spiced almonds, shaved fennel, oranges, tarragon-chardonnay vinaigrette V

house blended field greens + maple roasted apples, aged cheddar cheese, spiced pecans, bourbon molases vinaigrette GF

roasted carrot ginger soup + honey yogurt cream GF

ENTREES

roasted turkey + brioche & wild mushroom bread pudding, glazed carrots + roasted beet gravy \$85/guest

lobster ravioli + roasted fennel cream, charred parsnips & chard \$90/guest

red wine braised short ribs + roasted heirloom carrots, blue cheese potato puree, braising reduction & crispy onions \$95/guest

cranberry mustard glazed salmon over farro risotto + sauteed tuscan kale & fennel slaw \$90/guest

herb crusted true cod + olive oil potato puree, roasted baby carrots, parsley kale pest GF \$92/guest

niman ranch pork chop + creamed swiss chard, wild rice pilaf, cranberry pear chutney GF \$88/guest

charred filet of beef + roasted garlic potato puree, balsamic roasted brussel sprouts & cipollini onion demi-glace \$100/guest

herb roasted chicken + wild mushroom bread pudding, truffle honey roasted baby carrots & roasted chicken glaze \$85/guest

eggplant rollatini, island springs tofu stuffed crispy eggplant, balsamic glazed brussel sprouts, arriabata sauce VE \$85/guest

DESSERTS

apple crumble cobbler + cranberry coulis

NY cheesecake + blood orange curd, pistachios

chocolate espresso tart + brandied cherry compote

DINNER BUFFETS

WINTER WARMER \$95 / guest

potato & leek soup GF

field grown chicories + pomegranate, fennel, toasted walnuts & blood orange vinaigrette GF VE

roasted butternut squash salad + pepitas, goat cheese & sweet curry vinaigrette GF

quinoa tabouleh + roasted persimmons, parsley, oregano & EVOO GF VE

braised beef brisket + carrots & potatoes GF

chicken pot pie + root vegetables & puff pastry

wild rice pilaf + dried cranberries GF

blue lake bean casserole + wild mushroom cream

assorted rolls & creamery fresh butter

assortment of holiday treats

freshly brewed coffee & tea selection

DINNER BUFFETS

'TIS THE SEASON \$95 / guest

creamy chicken & wild rice soup GF

baby spinach salad + shaved asian pears, candied pecans, whole grain mustard vinaigrette GF VE

sweet potato salad + currants, red onion, sage & balsamic vinaigrette GF VE

salt crusted prime rib + creamy horseradish & herb jus GF (carved to order)

dijon & cherry glazed salmon + kohlrabi slaw GF

honey roasted brussel sprouts GF

caramelized onion potato puree GF

assorted rolls & creamery fresh butter

assortment of holiday treats

freshly brewed coffee & tea selection

OVER THE RIVER & THROUGH THE WOODS \$95 / guest

roasted winter vegetable board + assorted dips GF VE

aged white cheddar + cranberry chutney + crusty breads

mixed field greens + shaved carrots, cucumbers, & granny smith apples + dark balsamic vinaigrette GF VE

slow roasted sirloin + roasted fingerling potatoes + red wine demi-glace GF

citrus roasted sea bass + roasted garlic beurre blanc GF

roasted heirloom carrots + wild mushrooms

assortment of holiday treats

freshly brewed coffee & tea selection

RECEPTION STATIONS

HOT N' BUBBLY \$25 / guest

brie en croute + raspberry thyme preserve filling + crusty baguettes

roasted green chili, spinach & artichoke dip + assorted crackers & flatbread

white cheddar fondue + grilled andouille sausage, carrot & celery sticks
GF

AMERICAN ARTISANAL CHEESE GF \$18 / guest

a celebration of america's finest cheeses

local wild flower honey, freshly baked bread, crackers & seasonal fruit chutney

LOCALLY SOURCED VEGETABLE BOARD GF \$15 / guest

farmers market selection of seasonal vegetables

chipotle black bean hummus, avocado buttermilk ranch + spinach & lemon yogurt dips

whole grain crackers & lavash

AMERICAN ARTISANAL CHARCUTERIE GF \$20 / guest

chef's selection of handcrafted american made charcuterie

whole grain mustard & marinated olives + rustic baguettes & everything flatbread

SUSHI (minimum 25 guests) \$36 / guest

based on three pieces per person

assorted maki and nigiri to include california, spicy tuna, unagi, & vegetable rolls

pickled ginger, tamari, & wasabi

steamed edamame + lime & sea salt

RECEPTION STATIONS (CONT.)

SLIDER STATION (minimum 25 guests)

\$30 / guest

based on two pieces per person

build your own sliders from the following:

all natural wagyu beef, shredded iceberg, american cheese, frolik sauce

spicy italian chicken sausage, arugula, artichoke pesto, provolone

beyond meat brat, sauerkraut, gulden's mustard

ketchip & dill pickles

white cheddar dusted french fries

ANTIPASTI \$22 / guest

fresh mozzarella & parmesan cheese GF

shaved prosciutto & salami cotto GF

roasted peppers, marinated olives, pickled cherry peppers, balsamic
cipollini onions & roasted mushrooms VE

rosemary & sea salt focaccia & grissini

CANTINA \$23 / guest

freshly cooked lime scented tortilla chips GF

fire roasted tomato GF VE, avocado GF VE, & roasted mexican street
corn salsas GF

freshly made guacamole GF VE

queso fundido + spicy chorizo

SAUCED & BAKED \$26 / guest

pulled pork mac n cheese, pickled jalapenos, cheddar & jack cheese,
classic elbow macaroni, cornbread crust

penne alla noma + eggplant, roasted peppers, fire roasted tomato sauce
& ricotta salata

potato gnocchi + pesto cream, baby spinach, fontina + truffly bread
crumbs

RECEPTION STATIONS (CONT.)

THE GASTRO PUB \$30/guest

classic deviled eggs GF

beecher's flagship cheddar & lamb chopper cheese + pear-mustard chutney GF

country style pate + cornichons & grainy mustard

crispy fried buffalo cauliflower + house-made hot sauce & ranch

beef slider + stout onion jam & white cheddar on mini brioche bun

THE SWEETSHOP \$23/guest

based on three pieces per person

french macarons, petite pastries & dessert cups

freshly brewed coffee & tea selection

THE CHOCOLATIER COLLECTION (minimum of 4 dozen) \$48/dozen

an assortment of fine swiss chocolate bon bons GF

HAVE YOUR CAKE & EAT IT TOO \$20/guest

based on three pieces per person

assortment of mini cupcakes & assorted cake pops

CARVING STATIONS

chef attendant required \$200, based on 2 hours of service

SLOW ROASTED FREE RANGE TURKEY BREAST GF \$515/35 guests

sour orange cranberry chutney GF VE & herbed turkey gravy

wild mushroom bread pudding & buttermilk whipped potatoes GF

charred heirloom carrot salad + chevre GF

sweet rolls

CARVING STATIONS (CONT.)

chef attendant required \$200, based on 2 hours of service

KOREAN BBQ RUBBED SALMON

\$400 / 15 guests

spicy gochujang sesame sauce

black forbidden fried rice GF

cucumber, daikon, carrot & napa cabbage slaw GF VE

brioche rolls

SLOW ROASTED KUROBUTA PORK STEAMSHIP ROAST GF \$500 / 40 guests

apple & mustard chutney GF VE

maple whipped sweet potatoes GF

mixed greens + caramelized shallots, aged white cheddar, toasted pecans
& apple cider vinaigrette GF

freshly baked buttermilk biscuits + honey butter

SLOW ROASTED BEEF TENDERLOIN GF

\$650 / 20 guests

red wine demi-glace GF

whipped yukon gold mashed potatoes + creamery fresh butter GF

classic caesar salad + parmesan cheese, focaccia croutons, & caesar
dressing

artisanal rolls

ROSEMARY SALT CRUSTED PRIME RIB GF

\$675 / 25 guests

creamy apple horseradish sauce GF, black garlic demi-glace GF

brown butter roasted fingerling potatoes GF

chophouse salad romaine & iceberg lettuces, provolone cheese,
pepperoncini, red onion, balsamic vinaigrette GF

artisanal rolls

NAUGHTY OR NICE WINTER WARMERS

select two of our delightful beverages below

NICE \$14 / guest

classic- blend of milk and dark chocolates GF

abuelita- mexican chocolate & chilies GF

blonde- valhrona dulcey chocolate GF

cereal- vanilla bean infused oat milk + cocoa GF VE

yakima apple- mulled local apple cider + cinnaon, clove, nutmeg & orange peel GF VE

Station to include vanilla bean whipped cream , crushed candy canes, marshmallows, & shaved chocolates

NAUGHTY \$18 / guest

irish chocolate- blend of milk and dark chocolates, baileys irish cream

spiked & spicy- mexican chocolate + chillies & kahlua

dirty blonde- valhrona dulcey chocolate + rum chata

drunken peanut butter cup- vanilla bean infused oat milk + cocoa & peanut butter whiskey GF VE

grandpa's cough medicine- mulled local apple cider + cinnamon, clove, nutmeg & orange peel GF VE