2017 Holiday Dinner Buffet Package

Butler Passed Hors d’oeuvres
Mini Beef Tenderloin with Peppadew Spread in a Phyllo Rose
Lobster & Shrimp Ceviche Tostada
✓ Spinach Dip Blossom

Buffet Dinner Menu
✓ ✓ Mixed Greens topped with Apples, Candied Walnuts, and Red Grapes served with Apple Cider Vinaigrette
Freshly Baked Rolls with Creamy Butter
✓ Sesame Seed Seared Salmon with Pineapple Hoisin Sauce
✓ Blackened Chicken Breast with Cranberry Walnut Sauce
✓ Rosemary Garlic Roasted Beef Tenderloin with Shallot Demi-Glace
✓ ✓ Basil Parmesan Pesto Penne with Roasted Vegetables
✓ ✓ Ranch Parmesan Yukon Gold Potatoes
✓ Wild Rice Pilaf
✓ ✓ Chef’s Seasonal Vegetables

Desserts (choice of two, served)
Eggnog Mousse topped with Allspice & Cinnamon Spice Biscoff Cookie
✓ White Chocolate with Raspberry Swirl Mousse topped with Fresh Mint and Berries
Milk Chocolate Mousse with White and Milk Chocolate Curls and a Rolled Pirouette Wafer Cookie
Freshly Brewed Seattle’s Best Coffee, Decaffeinated Coffee, and Iced Tea
✓ Gluten Free
✓ Vegetarian

Pricing
One Entrée
$43.95 per person

Two Entrée
$46.50 per person

Three Entrée
$48.75 per person

Package Includes:
Wine service with dinner - 1 glass per guest
White, black, red, or green linen napkins, uplighting, and audiovisual package

Prices are subject to 21% service charge and 6% sales tax.
Fifty guest minimum applies or party will be subject to $150.00 buffet setup fee.
2017 Holiday Plated Dinner Package

Butler Passed Hors d’oeuvres
Mini Beef Tenderloin with Peppadew Spread in a Phyllo Rose
Lobster & Shrimp Ceviche Tostada
☑ Spinach Dip Blossom

Plated Dinner Menu
☑ ☑ Mixed Greens Topped with Apples, Candied Walnuts, and Red Grapes served with Apple Cider Vinaigrette
Freshly Baked Rolls with Creamy Butter
☑ Duet of Roasted Beef Filet and Blackened Chicken Breast with Shallot Demi-Glace served with Ranch Parmesan Yukon Gold Potatoes and Chef’s Seasonal Vegetables
$42.95 per person
☑ Duet of Beef Filet and Sesame Seed Seared Salmon with Pineapple Hoisin Sauce served with Wild Rice Pilaf and Chef’s Seasonal Vegetables
$44.95 per person
☑ Entrée Trio: Beef Tournedos, Crab Stuffed Shrimp, and Bacon Wrapped Sea Scallop topped with a Rich Cognac Lobster Sauce served with Ranch Parmesan Yukon Gold Potatoes and Chef’s Seasonal Vegetables
$48.95 per person
☑ ☑ Roasted Vegetable Neapolitan served with Ranch Parmesan Yukon Gold Potatoes
$37.95 per person

Desserts (choice of two, served)
Eggnog Mousse topped with Allspice & Cinnamon Spice Biscoff Cookie
☑ White Chocolate with Raspberry Swirl Mousse topped with Fresh Mint and Berries
Milk Chocolate Mousse with White and Milk Chocolate Curls and Rolled Pirouette Wafer Cookie
Freshly Brewed Seattle’s Best Coffee, Decaffeinated Coffee, Iced Tea, and Water

☑ Gluten Free
☑ Vegetarian

Package Includes:
Wine service with dinner - 1 glass per guest
White, black, red, or green linen napkins, uplighting, and audiovisual package

If you’re considering a guest choice of entrée, the count for each meal is due 14 days prior to the event.
If a split menu is selected, the cost will be the higher priced of the two meals plus a $3.00 upcharge per person. Prices are subject to 21% service charge and 6% sales tax.