



PLATED HOLIDAY DINNERS

HORS D'OEUVRES

Ahi Tuna Poke, Rice Crackers, Micro Greens *(gf)*
Turkey Meatballs, Orange Marmalade Sauce *(gf)*
Tostadas, Guacamole, Pomegranate Seeds, Microgreens *(gf, v)*
Pumpkin Spiced Pork Tenderloin Skewers, House-Made Plum Sauce
Smoked Salmon Mousse, Seaweed Salad, Puff Pastry Stars
Blue Cheese Quesadillas with Arugula, Cranberry, Hummus
Vegetable & Rice Noodle Spring Rolls *(gf, v)*, Miso Aioli
Fontina Stuffed Mini-Potatoes, Salsa Verde *(gf)*

Choose 3 — \$9

Chef Selection - Chef Kaspar will prepare his own selection of
hors d'oeuvres, using the freshest ingredients of the day.

3 per Person — \$7

PLATED DINNERS

All dinners include a selection of house-made breads & spreads and coffee service.

BUILDING SNOWMEN

Salad: Organic Greens, Fuji Apples, Spiced Pecans, Goat Cheese, Apple Cider Vinaigrette *(gf)*

Entrée: Boneless Short Ribs, Root Vegetable & Red Wine Sauce with
Roasted Garlic Mashed Potatoes, Sautéed Kale *(gf)*

\$33

CHESTNUTS BY THE FIRE

Salad: Spinach Caesar Salad, Sweet Potato Croutons, Smoked Blue Cheese, Pumpkin Seeds *(gf)*

Entrée: Roasted Chicken Breast, Saffron Tomato Sauce with
Quinoa, Sunflower Seeds, Crispy Sage, Winter Vegetables *(gf)*

\$35

GINGERBREAD HOUSES

Salad: Artisan Romaine, Peppers, Tortilla Strips, Agave Cilantro Vinaigrette *(gf)*

Entrée: Roasted 10 Spice & Seed Rubbed Pork Loin, Roasted Grape Riesling Sauce
with Scalloped Potatoes, Honey Ginger Carrots, Sesame Baby Bok Choy *(gf)*

\$36

VISIONS OF SUGAR PLUMS

Available as a 3 Course Dinner or as an Entrée Duo

Salad: Arugula, Mâche, Cucumbers, Crispy Sweet Potatoes, Pumpkin Seeds, Cranberry Vinaigrette *(gf, v)*

Entrée: Baked Wild Yukon River Salmon, Grapefruit, Orange, Lemon with
Spinach & Fine Herb Spaetzle, Baked Winter Squash, Fennel

\$40

PLATED DESSERTS

Molten Chocolate Cake, Eggnog Chantilly

Apple & Cranberry Galette, Cardamom & Green Tea Sorbet

Pavlova, Pumpkin Spice Mousse with Nut Crumble, Caramelized Apples

Holiday Dessert Trio: Sea Salt Caramel & Chocolate Tartlet; Gingersnap, Pumpkin Mousse;

White Chocolate Grand Marnier Truffles, Winter Fruits *(Add \$2)*

\$8 per Person

When the food matters



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ENHANCEMENTS

When the food matters

VEGETARIAN ENTRÉES

Winter Vegetables, Pumpkin Seed & Oatmeal Crumble, Sesame Crusted Avocado, Salsa Verde *(gf, v)*
Moroccan Vegetable & Pear Tagine, Pumpkin Seed Couscous, Wilted Harissa Greens
Coconut Curry with Asian Vegetables, Tofu, Honey Roasted Cashews, Steamed Wild Rice *(gf)*
Smoked Tomato Ragout with Three-Cheese Polenta, Mushrooms, Rosemary, Olive Tempura
Vegetable Pot Pie, Chimichurri Sherry Sauce, Fontina Macaroni & Cheese
Add a Vegetarian Entrée to Any Package for \$3 Per Person

ENTRÉE ADDITIONS

Priced per Person

Duck Confit, Ginger Applesauce *(gf)* - \$4
Crab & Salmon Cakes, Fennel Citrus Slaw - \$5
Wild Boar Cabbage Rolls, Smoked Tomato Sauce *(gf)* - \$4
Cedar Planked Salmon, Preserved Lemon Aioli - \$4
Sesame Crusted Mahi-Mahi, Frizzled Ginger, Green Onions *(gf)* - \$4
Stuffed Quail with Sweet Potatoes, Apple, Sage, Pomegranate Molasses *(gf)* - \$6
Chimichurri Double Lamb Chops, Crispy Onions *(gf)* - \$6
Beef Shoulder Tenderloin, Peppercorn Marsala *(gf)* - \$4
Harissa Prawn Skewers (3 Prawns) *(gf)* - \$4