

Holiday

D I N N E R M E N U

JINGLE BELLS

All holiday dinner buffets are accompanied by our Assorted Holiday Bread Basket with butter, freshly brewed Tully's coffee, iced tea or decaffeinated coffee

Welcome Reception

Hot Spiced Cider or Egg Nog
Mixed Nuts and Trail Mix

Antipasto Platter of Assorted Deli Meats, roasted Peppers with Garlic, Grilled Vegetables, Olives, Roma Tomatoes with Buffalo Mozzarella and Parmesan Cheeses

Hot Hors D'oeuvres

Coconut Shrimp with Mango Aioli
Spanakopitas

Cold Hors D'oeuvres

Assorted California Rolls and Holiday Sushi
Garlic Bruschetta with Tapenade

Holiday Buffet

Butternut Squash Soup with Candied Walnuts
Tossed Caesar Salad with Croutons, Shaved Parmesan Cheese and Caesar Dressing
Baby Spinach Leaves and Citrus Supreme Salad with
Red Onions, Orange and Grapefruit Slices with Hot Bacon Dressing
Saffron Couscous with Pink Shrimp
Marinated Mushroom and Artichoke Salad Papardelle Pasta with Grilled Vegetables,
Pomery Mustard and White Balsamic Vinaigrette

From The Silver Chafer

Maple and Sage Roasted Pork Loin with Sun-Dried Cherry Sauce
Char-Grilled Salmon Filet with Lemon Grass Beurre Blanc
Grilled Chicken Breast with Wild Mushrooms Pesto Cream Sauce
Roasted Garlic Mashed Potatoes, Wild Rice Pilaf Blend
Asparagus Spears, Baby Carrots and Roasted Winter Vegetables



Executive Chef's Confections:

Assortment of Cakes, Tortes, Petit Fours, Mini Pastries and Seasonal Pies

\$65 Per Person

(Minimum 25 Guests – Add \$5.00 for Parties less than 25 Guests)

Prices do not include applicable tax or 21% service charge of which the service staff receives 63.7%

Catering 425 455 1300 extension 4173