

Holiday

D I N N E R M E N U

All Holiday Dinners include:

Assorted Essential Artisan breads, Tully's Regular, Decaffeinated Coffee, Tazo® Teas,
Deluxe Coffee Condiment Tray with Chocolate Curls, Whipped Cream,
Organic Sugar and Cinnamon Sticks

Please select either an appetizer or soup

Appetizers

Mushroom Streudel with Frisée Salad
And Balsamic Vinaigrette
Shrimp Stuffed Ravioli with Wild Mushrooms, Pesto Cream Sauce and Micro Greens
Sesame Crusted Seared Ahi Tuna with Asian Salad and Miso –Wasabi Sauce

OR

Soup

Wild Forest Mushroom Soup
Roasted corn and Crab Bisque
Butternut squash Soup with candied Walnuts



*Meats or eggs that are undercooked to your specification may increase your risk of food borne illness, especially if you have certain medical conditions.

Prices do not include applicable tax or 22% service charge of which the service staff receives 63.7 %
Catering: (425) 450-4102

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Salads

Please select one choice to complement your entrée

Mixed Baby Greens

With Candied Pecans, Asian Pears, Smoked Bleu Cheese
and House Cider Vinaigrette

Seasonal Greens

With Sun-Dried Cranberries, Toasted Almond,
Pear Tomatoes and Citrus Vinaigrette

Spinach salad

With Bermuda Onions, Chopped Eggs, Bacon Bits
and Warm Sherry Tarragon Vinaigrette

Caesar salad

With Focaccia croutons,
fresh Parmesan Cheese and Caesar dressing

Boston Bibb Salad

With Fresh Watercress, Candied Walnuts,
Grape Tomatoes and Papaya Seed Vinaigrette

Intermezzo Course

Included with your Dinner Selection
Seasonal Sorbet



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Entrées

Please select one entrée for entire group.

I.

Australian Lobster Tail
With Drawn Butter

Accompanied by:

Kansas Style Rice Pilaf Medley
Winter Vegetable Medley
\$70

To complement your Entrée may we suggest the following wines:

Sonoma-Cutrer, "Russian River" Chardonnay, CA-\$36
Chateau Ste. Michelle "Ethos" Chardonnay, WA - \$67

II.

Thyme Infused Filet Mignon with
Roasted Shallot Demi Glace

Accompanied by:

Black Truffle Mashed Potatoes
Winter Vegetable Medley
\$60

To complement your entrée may we suggest the following wines:
Ash Hollow Cabernet Sauvignon, Walla Walla, WA, -\$50
Chiarello Family Vineyards, "Eileen" Cabernet Sauvignon, Napa CA,- \$70



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ENTRÉE MENU

III.

Grilled Salmon Fillet with an Olive Tomato Tapenade

Accompanied by:

Orzo Pasta with pesto
Winter Vegetable Medley
\$48

To complement your Entrée may we suggest the following wines:

Adelsheim Vineyards "Elizabeth's Reserve" Pinot Noir, Willamette Valley OR, -\$50
Buena Vista "Ramal Vneyard", Pinot Noir, Carneros CA, -\$60

IV.

Angus New York Steak with Green peppercorn Sauce

Accompanied by:

Garlic roasted fingerling potatoes and
Winter Vegetable Medley
\$48

To complement your Entrée may we suggest the following wines:

Penfolds, "Coonawarra Bin 128", Syrah, AUS-\$39
Terra Blanca "Block 8" Syrah, Red Mountain, WA, -\$80

V.

Muscovy Duck Breast with Port Wine Sauce and a Ginger-Roasted Pear Relish

Accompanied by:

Roasted Garnet Yam
Winter Vegetable Medley
\$47

To complement your Entrée may we suggest the following wines:

Adelsheim Vineyard "Elizabeth's Reserve" Pinot Noir, Willamette Valley OR, -\$50
Buena Vista "Ramal Vineyard", Pinot Noir, Carneros CA. - \$60



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VI.

Herb Crusted Roasted Rack of Lamb
With Whole grain Mustard Demi Glace

Accompanied by:

Roasted Garlic Yukon Mashed Potatoes
Winter Vegetable Medley
\$51

To complement your Entrée may we suggest the following wines:

Seghesio, "Sonoma County", Zinfandel, CA-\$35
Grgich Hills, "Sonoma County", Zinfandel, CA-\$60

VII.

Herb Grilled Veal Chop
With Northwest Wild Mushroom Sauce

Accompanied by:

Gruyère Potato Gratin
Winter Vegetable Medley
\$53

To complement your Entrée may we suggest the following wines:

Foley, Santa Rita Hills, Rancho Santa Rosa, Pinot Noir CA, \$62
Woodward Canyon, "Columbia Valley", Merlot, WA-\$80



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VIII.

Petite Filet Mignon with Green Peppercorn Sauce and Prawns Provencal

Accompanied by:

Parmesan-Chive Duchess Potatoes

Winter Vegetable Medley

\$67

To complement your Entrée may we suggest the following wines:

Zefina Winery, "Serience Red", Alder Ridge Vineyard, Rhone Style Blend, WA , \$60

Zefina Winery, "Serience White", Alder Ridge Vineyard, Rhone Style Blend, WA, \$39

Substitute Entree Selection

Chicken Boursin

Herb Roasted Chicken filled with Boursin cheese, spinach Mushrooms

Accompanied by an Herb-Asiago Risotto and Vegetable du Jour

Vegetarian Selections

Roasted Vegetable Gnocchi Goat cheese
with herb infused alfredo sauce
and roasted vegetables

Grilled Polenta and Vegetables With
Tomato coulis and roasted
vegetables ratatouille



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Plated Entrée Dessert Options

Please select one choice for your entire group

Pumpkin Cheese cake
Individual Mango- Lime Soufflé
Forest Berries Tart
Individual Raspberry Tower

Strawberry Mascarpone cake
Chocolate Truffle Ganache
Individual Chocolate Trio
Individual Cherries Jubilee

Dessert Buffet Options

25 Person Minimum; Approximately 2-4 Pieces Per Person

I.

Distinctive Assortment of Miniature Pastries
and Cookies, Chef's Selection of Tortes and Cakes
\$10 Per Person

II.

Deluxe Assortment of Petite Pastries,
Chef's Selection of Tortes, Cakes, plus Chocolate Fondue with Fresh Fruit and Pound Cake
\$10.25 Per Person

III.

Decadent Collection of Assorted Pastries, Chocolate Dipped Strawberries and
Truffles, Premium Selection of Tortes and Cakes
Display of Gourmet Cheeses and Fresh Fruit
\$11.25 Per Person



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