

SAVOR...

HOLIDAY BUFFET MENU

(Minimum 100 Guests)

All buffets include: Chef's Choice Fresh Seasonal Vegetable, Fresh Baked Dinner Rolls and Butter
Freshly Brewed Coffee & Tea Service

Salads

(Choice of Three)

Tortellini Pasta Salad

Cheese Stuffed Tortellini with Roasted Yellow Peppers, Fire Roasted Roma Tomatoes, Red Bell Peppers, Dry Aged Jack Cheese & Fresh Herb Vinaigrette

Northwest Waldorf Salad

Fire Roasted Apples, Sun-Dried Rainier Cherries, Dried Cranberries, Celery Hearts, Black Walnuts, Tossed in Crème Fraîche Lightly Flavored with Fireweed Honey

Salad of Garden Fresh Greens

Topped with Alaskan Bay Shrimp, Vine Ripened Tomatoes, British Columbia English Cucumber Slices, Black Olives, Seasoned Croutons & Choice of Raspberry Walnut Vinaigrette or Roasted Garlic Ranch Dressing

Classic Caesar Salad

Crisp Romaine Hearts, Dry Aged Sonoma Jack Cheese Shavings, Home Style Seasoned Croutons Tossed in our Special Caesar Dressing Infused with Pacific Northwest Pinot Noir

Garden Salad

Spring Mix of Baby Leaf Lettuce with Choice of Toppings & Dressings Including Arctic Cranberry Vinaigrette

Entrées

(Choice of Two)

Roasted Fresh Tom Turkey

Seasoned with Fresh Sage and Stuffed with Fire Roasted Apples, Toasted Hazelnuts and Brioche Bread Dressing Accompanied with Arctic Cranberry Sauce

Beef Tenderloin Tips

Succulent Strips of Beef Tenderloin Sautéed with Cremini Mushrooms, Walla Walla Sweet Onions, & Finished with Pacific Northwest Pinot Noir, Fresh Thyme & Classic Demi Glace, Garnished with Fresh Spring Onions

Roasted Boneless Pork Loin

Sliced & Served Atop a Bed of Pear/Almond Dressing with AuNatural Julié, & Garnished with Sun-Dried Rainier Cherry Confit

Chicken Florentine

Garlic Roasted Boneless Breast of Chicken on a Bed of Fresh Sautéed Spinach Flavored with Pacific Northwest Riesling Topped with Asiago Cheese Sauce Garnished with Fresh Lemon Verbena

Baked Alaskan Halibut Newburg

Fillet of Halibut Lightly Seasoned w/ Lemon Thyme, Crushed Green Peppercorns and Butter - Baked & Finished with a Northwest Pinot Gris Topped with a Flavorful Alaskan Bay Shrimp Sauce - Garnished with Bay Shrimp & Fresh Cut Fennel Leaves

Stuffed Chicken Leg

With Apple/Almond/Cranberry Breading - Slow Roasted & Served with Sweet Northwest Port Sauce

All prices are subject to a 20% service charge

SAVOR...

Starch

(Choice of Two)

Roasted Sweet Potatoes

With Alaskan Birch Syrup Glaze

Northwoods Rice Pilaf

A Mixture of Wild Rice, Basmati Rice, Long Grain White Rice with Wheatberries Simmered in a Light Chicken Stock with Fresh Herbs and Butter

Buttered Bow Tie Pasta

With Shaved, Dry-Aged Jack Cheese, Fresh Tarragon & Thyme

Roasted Garlic Mashed Potatoes

Garnished with Fresh Chopped Chives

Dessert

(Choice of Three)

Boysenberry Cobbler

Served Warm, Light Brioche Pastry with Whidbey Island Boysenberries

Bread Pudding

Brioche Bread Pieces with Dried Cherries & Dried Cranberries Baked in a Vanilla & Cinnamon Custard Served Warm with Crème Anglaise

Traditional Pumpkin Pie

With Fresh Whipped Cream & Mint Leaf Garnish

Fresh Cut Fruit

With Honey-Lime or Honey-Walnut Sauce

Christmas Yule Log

Rolled /Filled Sponge Cake with Butter Cream "Bark" & Holiday Decorations on a Marble Display Platter

Vanilla Sponge Cake

With Butter Cream Frosting – Drizzled with Caramel Sauce & Garnished with Powdered Sugar

\$40.75 per guest

Upscale your Buffet Choice by adding:

Slow Roasted Seasoned Prime Rib of Beef - Carved to Order

Served with Creamed Fresh Horseradish

Add \$8.50 per guest

Old Fashioned Hickory Pit Smoked Virginia Ham - Carved to Order

Add \$6.50 per guest

All prices are subject to a 20% service charge