

ACT **3** CATERING

2017

HOLIDAY MENUS

Festive Holiday Lunch

\$25.00 pp.

(minimum 30 guests)

(price is for lunch time events only)

- Holiday Baked Ham
- Oven Roasted Turkey
w/ house made gravy & cranberry sauce
- Traditional Herbed Stuffing
- Mashed Potatoes & House made Gravy
- Fresh garden Salad w/ assorted dressings
- Sautéed Seasonal Vegetables
- Glazed Rolls w/ butter



Fireside Happy Hour

\$25.00 pp. (Minimum 30 guests)

- **House Smoked Salmon Display**
w/ herbed cream cheese, diced red onions, capers
& mini pretzel bagels
- **Grilled Antipasto & Charcuterie Platter**
 - **Crab & Artichoke Gratin**
Served w/ grilled pita points
 - **Tenderloin Beef Crostini**
 - **Chicken Curry Phyllo Cups**
 - **Caprese Skewers**

"Winter Solstice"

26.00 pp

(Minimum 30 guests)

Choose 2 Salads, 2 Side Dishes & 2 Entrees

Entrée Selections:

- Glazed Ham
--w/ bourbon brown sugar glaze
- Oven Roasted Turkey
--w/ house made gravy and cranberry sauce
- Braised Beef Tips
--simmered in a rich merlot demi-glace
served w/ garlic mashed potatoes
- Chef's Holiday Chicken
--grilled boneless breast of chicken
Stuffed w/ brie & cranberries
Finished w/ a light lemon sauce

"Home for the Holidays"

\$33.00 pp

(Minimum 50 guests)

Choose 2 Salads, 3 Side Dishes & 2 Entrees

Entrée Selections:

- Roast Pork Loin- featured Entree
 - w/ maple Dijon glaze
 - Roast Prime Rib
- w/ horseradish cream sauce & demi-glaze
- Grilled Fillet of Salmon
- finished w/ lemon dill sauce OR honey Dijon glaze
- Oven Roasted Turkey
- w/ house made gravy & cranberry sauce
- Roast NY Strip Loin
- finished w/ brandy cream sauce
- NW Seafood Pasta
- w/ prawns, scallops & smoked salmon in a creamy garlic alfredo sauce

Vegetarian Entrée Options:

Stuffed Portobello Mushroom
Butternut Squash Ravioli w/ Tomato Cream sauce
Eggplant Parmesan

Sides & Salad Selections

Side Dish Selections:

- Creamy Au Gratin Potatoes w/ white cheddar
 - Roasted Fingerling Potatoes
- Bacon & Sour Cream Mashed Potatoes
 - Garlic Mashed Potatoes
 - Roasted Cauliflower Mash
 - Roasted Acorn Squash
 - Candied Sweet Yams
 - Roasted Acorn Squash
 - Rice Pilaf w/ currants
- Traditional Herbed Stuffing
- French Green Beans w/ garlic butter
- Braised Brussel Sprouts w/ bacon
- Sautéed Seasonal Vegetables

Salad Selections:

- Harvest Greens Salad
--apples or pears, caramelized nuts, gorgonzola
w/ Champagne vinaigrette
- Classic Caesar Salad w/ shaved parmesan
- Roasted Beet & Kale Salad w/ balsamic vinaigrette
- Fresh Garden Green Salad w/ assorted dressings
 - Festive Ambrosia Salad

The Carvery

--Add on one of our carved meats to your buffet--

(Minimum 30 guests)

- Roast Pork Loin- \$6.00- **featured item**
 - w/ maple Dijon glaze
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- Roast Prime Rib- \$9.00
w/ horseradish cream & demi glaze
- NY Strip Loin - \$8.00
Finished w/ brandy cream sauce

Oven Roasted Turkey- \$6.00

w/ house made gravy & cranberry sauce

- Glazed Ham- \$4.00
w/ bourbon brown sugar glaze

Sweets

Pumpkin Cheesecake from Chuckanut Cheesecake Co- \$4.00- Client's favorite!

(Available Limited Time only!)

Assorted Holiday Pies- \$4.00

Choice of: apple, pumpkin, pecan or triple berry served w/ fresh whipped cream

Chef Greg's Old Fashioned Bread Pudding- \$5.00

Festive Holiday Cookie Assortment- \$4.00

Assorted "Alaska Silk" Holiday Mini Desserts- \$3.00

Assortment includes:

Chai, Cranberry, Peppermint Chocolate, Eggnog & Latte Da
(additional flavors available on the year-round dessert menu)

"The Confectional"- Mini Cheesecakes- \$6.25

Holiday flavors:

(additional flavors available on the year-round dessert menus)

"The Confectional"- Uber Mini Cheesecakes- \$2.50

Holiday flavors:

(additional flavors available on the year-round dessert menus)

(See additional dessert selections in our year-round dessert menus)

Holiday Beverage Selections

Priced by the Gallon

Spiced Apple Cider- \$26.00

Hot Cocoa w/ whipped cream - \$26.00

Cranberry Spritzer- \$30.00

Festive Holiday Punch- \$30.00

Traditional Eggnog- \$30.00

(See additional beverage selections in our year -round beverage menu)