Deck the Halls Package - $24 pp

hors d’oeuvres – Choose 1

Wild Mushroom & Camembert Tartlet
sautéed wild mushrooms and leeks with Camembert cheese baked inside a puff pastry shell

Butternut Squash Blue Cheese Tartlet
roasted squash and melted blue cheese baked inside a puff pastry shell, topped with crispy fried sage

Andouille Stuffed Mushrooms
Cremini mushroom stuffed with grilled andouille sausage, tarragon cream cheese and parmesan

Tuscan Chicken Meatball
in-house ground and spiced chicken breast meatball, seared and served with red chili sauce on a mini plate with bamboo skewer

salads – Choose 1

Winter Beet Salad
roasted beets, hazelnuts, goat cheese and arugula with a roasted beet vinaigrette

Kale Caesar Salad
crisp lacinato kale with butternut squash and seasoned croutons and Parmesan cheese

Shaved Sunchoke Salad
fresh mixed field greens and shaved sunchokes with pistachios, and goat cheese, tossed in a blood orange vinaigrette

entrees – Choose 1

Turkey Breast Provencal
fresh roasted turkey breast with herbs de Provence and garlic oil, served with a sweet shallot Dijon sauce

Herb Crusted Pork Loin
fennel seed crusted pork loin grilled and drizzled with an apple cider gastrique

Autumn Coq Au Vin
stewed chicken thighs with red wine, shallots, root vegetables, and fresh parsley

vegetarian entree – can be added on

Butternut Squash Ravioli
served with a maple sage cream sauce

Taro Cake with Wild Mushrooms
crispy taro cake topped with oven roasted asparagus and wild mushrooms, nestled on a bed of sautéed spinach
**hot vegetable — Choose 1**

**Mashed Roots & Potatoes**
Yukon gold potatoes, parsnips and celery root steamed and mashed with roasted garlic butter

**Jubilee Rice Pilaf**
brown, red, and wild rice cooked with sweet onion and butter

**Winter Seasonal Grilled Vegetables**
assortment of fresh seasonal winter vegetables roasted with olive oil and herbs, cooled, then served on a cedar plank

**Roasted Root Vegetables**
a medley of golden beets, rutabaga, celery root, carrots and parsnips tossed in extra virgin olive oil, garlic and spices, then roasted

**Roasted Cauliflower**
fresh cauliflower florets roasted with smoked paprika and garnished with fresh chervil

**breads — Choose 1**

**Assorted Fresh Macrina Bakery Artisan Breads**
served with butter

**Assorted Fresh Macrina Bakery Rolls**
served with butter

**Garlic French Baguette**
fresh baked baguette sliced and spread with fresh garlic and butter
**Winter Wonderland Package - $35 pp**

### hors d'oeuvres – Choose 2

**Wild Mushroom & Camembert Tartlet**  
sautéed wild mushrooms and leeks with Camembert cheese baked inside a puff pastry shell

**Butternut Squash Blue Cheese Tartlet**  
roasted squash and melted blue cheese baked inside a puff pastry shell, topped with crispy fried sage

**Sockeye Gravlax**  
served on a Belgian endive with arugula pesto cream cheese, capers, dill and smoked sea salt

**Andouille Stuffed Mushrooms**  
Cremini mushroom cap stuffed with grilled Andouille sausage, tarragon cream cheese and Parmesan

**Tuscan Chicken Meatball**  
in-house ground and spiced chicken breast meatball, seared and served with red chili sauce on a mini plate with bamboo skewer

**Bacon Wrapped Medjool Dates**  
dates stuffed with blue cheese, wrapped in bacon, baked and drizzled with a balsamic reduction

### salads – Choose 1

**Winter Beet Salad**  
roasted beets, hazelnuts, goat cheese and arugula with a roasted beet vinaigrette

**Kale Caesar Salad**  
crisp lacinato kale with butternut squash and seasoned croutons and Parmesan cheese

**Shaved Sunchoke Salad**  
fresh mixed field greens and shaved sunchokes with pistachios, and goat cheese, tossed in a blood orange vinaigrette

### entrees – Choose 2

**Turkey Breast Provencal**  
fresh roasted turkey breast with herbs de Provence and garlic oil, served with a sweet shallot Dijon sauce

**Herb Crusted Pork Loin**  
fennel seed crusted pork loin grilled and drizzled with an apple cider gastrique

**Autumn Coq Au Vin**  
stewed chicken thighs with red wine, shallots, root vegetables, and fresh parsley

**Braised Beef Cheeks**  
local beef cheeks braised with red wine, black currants, herbs, and root vegetables

**Fennel Salt Salmon**  
wild Alaskan Sockeye salmon rubbed with fennel salt, flash seared and served with a lime butter sauce

### vegetarian entree – can be added on

**Butternut Squash Ravioli**  
served with a maple sage cream sauce

**Taro Cake with Wild Mushrooms**  
crispy taro cake topped with oven roasted asparagus and wild mushrooms, nestled on a bed of sautéed spinach
**Hearty vegetables - Choose 1**

**Mashed Roots & Potatoes**
Yukon gold potatoes, parsnips and celery root steamed and mashed with roasted garlic butter

**Jubilee Rice Pilaf**
brown, red, and wild rice cooked with sweet onion and butter

**Butternut Risotto Cake**
Arborio Italian rice, diced butternut squash, fresh herbs and seared leek cake

**Vegetables - Choose 1**

**Winter Seasonal Grilled Vegetables**
assortment of fresh seasonal winter vegetables roasted with olive oil and herbs, cooled, then served on a cedar plank

**Roasted Root Vegetables**
a medley of golden beets, rutabaga, celery root, carrots and parsnips tossed in extra virgin olive oil, garlic and spices, then roasted

**Roasted Cauliflower**
fresh cauliflower florets roasted with smoked paprika and garnished with fresh chervil

**Breads - Choose 1**

**Assorted Fresh Macrina Bakery Artisan Breads**
served with butter

**Assorted Fresh Macrina Bakery Rolls**
served with butter

**Garlic French Baguette**
fresh baked baguette sliced and spread with fresh garlic and butter
Foodie Feast Package - $52 pp

hors d’oeuvres – Choose 3

Wild Mushroom & Camembert Tartlet
sauteed wild mushrooms and leeks with Camembert cheese
baked inside a puff pastry shell

Butternut Squash Blue Cheese Tartlet
roasted squash and melted blue cheese baked inside a puff pastry shell, topped with crispy fried sage

Sockeye Gravlax
served on a Belgian endive with arugula pesto cream cheese, capers, dill and smoked sea salt

Andouille Stuffed Mushrooms
Cremini mushroom cap stuffed with grilled Andouille sausage, tarragon cream cheese and Parmesan

Tuscan Chicken Meatball
in-house ground and spiced chicken breast meatball, seared and served with red chili sauce on a mini plate with bamboo skewer

Bacon Wrapped Medjool Dates
dates stuffed with blue cheese, wrapped in bacon, baked and drizzled with a balsamic reduction

Lobster Stuffed Mushrooms
Cremini mushroom stuffed with butter poached lobster, Romano cheese and fresh herbs

salad or soup – Choose 1

Winter Beet Salad
roasted beets, hazelnuts, goat cheese and arugula with a roasted beet vinaigrette

Kale Caesar Salad
crisp lacinato kale with butternut squash, seasoned croutons and parmesan cheese

Caramelized Date Salad
mixed baby greens, blue cheese, caramelized dates and chorizo with pomegranate molasses dressing

Apple Parsnip Soup
blended winter fruit and vegetable soup, lightly spiced

Butternut Bisque
roasted butternut squash, onion, and spices pureed and finished with cream and topped with chive oil

Fall Mushroom Chili
seasonal chili with hearty mushrooms and a variety of beans
**Entrees – Choose 2**

**Turkey Breast Provencal**
fresh roasted turkey breast with herbs de Provence and garlic oil, served with a sweet shallot Dijon sauce

**Herb Crusted Pork Loin**
fennel seed crusted pork loin grilled and drizzled with an apple cider gastrique

**Autumn Coq Au Vin**
stewed chicken thighs with red wine, shallots, root vegetables, and fresh parsley

**Braised Beef Cheeks**
local beef cheeks braised with red wine, black currants, herbs, and root vegetables

**Fennel Salt Salmon**
wild Alaskan Sockeye salmon rubbed with fennel salt, flash seared and served with a lime butter sauce

**Seared Barramundi**
Australian white fish seared and drizzled with a lemon gastrique

**Vegetarian Entree – Can be added on**

**Butternut Squash Ravioli**
served with a maple sage cream sauce

**Taro Cake with Wild Mushrooms**
crispy taro cake topped with oven roasted asparagus and wild mushrooms, nestled on a bed of sautéed spinach

**Hearty Vegetables – Choose 1**

**Mashed Roots & Potatoes**
Yukon gold potatoes, parsnips and celery root steamed and mashed with roasted garlic butter

**Jubilee Rice Pilaf**
brown, red, and wild rice cooked with sweet onion and butter

**Butternut Risotto Cake**
Arborio Italian rice, diced butternut squash, fresh herbs and seared leek cake

**Desserts – Choose 1**

**Roasted Root Vegetables**
a medley of golden beets, rutabaga, celery root, carrots and parsnips tossed in extra virgin olive oil, garlic and spices, then roasted

**Roasted Cauliflower**
fresh cauliflower florets roasted with smoked paprika and garnished with fresh chervil

**Baked Apples**
whole apples baked with cinnamon and cloves served with crème Anglaise

**Espresso Crème Brulee**
decadent custard infused with espresso and topped with a torched crispy sugar crust

**Apple Bread Pudding**
variety of breads baked with eggs, spices, Granny Smith apples, and vanilla drizzled with a whiskey caramel sauce

**Mini Vanilla Bean Mousse Shooters**
silky vanilla bean mousse with a dollop of whipped cream, served in square shot glasses with demitasse spoons
Wild Mushroom & Camembert Tartlet
sautéed wild mushrooms and leeks with Camembert cheese baked inside a puff pastry shell

Butternut Squash Blue Cheese Tartlet
roasted squash and melted blue cheese baked inside a puff pastry shell, topped with crispy fried sage

Sockeye Gravlax
served on a Belgian endive with arugula pesto cream cheese, capers, dill and smoked sea salt

Andouille Stuffed Mushrooms
Cremini mushroom cap stuffed with grilled Andouille sausage, tarragon cream cheese and Parmesan

Tuscan Chicken Meatball
in-house ground and spiced chicken breast meatball, seared and served with red chili sauce on a mini plate with bamboo skewer

Bacon Wrapped Medjool Dates
dates stuffed with blue cheese, wrapped in bacon, baked and drizzled with a balsamic reduction

Lobster Stuffed Mushrooms
Cremini mushroom stuffed with butter poached lobster, Romano cheese and fresh herbs

Warm Artichoke and Parmesan Dip
creamy Parmesan dip baked with marinated artichoke hearts served hot with sliced baguettes and our signature seasoned pita chips

Fresh Vegetable Display
medley of crisp, fresh vegetables colorfully displayed in glass vases, served with our signature creamy Parmesan dip

Signature Cheese Display
assorted domestic and imported hard and soft cheeses, tiered on slate tiles, served with sliced baguettes, house made crackers and GF crackers

Roma Tomato Bruschetta
Roma tomatoes marinated in olive oil and balsamic vinegar, and tossed with diced red onions, fresh basil, and feta cheese, served with a garlic oil brushed crostini

Smoked Chicken and Apple Crescent
fresh smoked chicken breast, Brie, Gala apples, and fresh thyme folded into puff pastry and topped with toasted almonds

Potato Leek Soup Shooters
creamy potato and leek blended soup with a chive oil float, served in a square shot glass

Fresh Fruit and Berries
an assortment of melons, grapes, berries and citrus

Seasonal Mini Pies
Dutch Apple, Whiskey Pecan, or Pumpkin Spice

Mini Cheese Cake Bites
chef’s choice of caramel bourbon, New York, chocolate truffle, strawberry swirl and huckleberry swirl from NW Washington’s Chuckanut Bay

Mini Vanilla Bean Mousse Shooters
silky vanilla bean mousse with a dollop of whipped cream, served in square shot glasses with demitasse spoons

S’mores Station
Marshmallows, assorted chocolate bars, graham crackers, fire station & bamboo skewers for roasting

Trio of Bites
Brownie Bites, Meyer Lemon Bites, and Sweet & Salty Blondie Bites

Coconut Macaroons
Two bite coconut macaroons are crisp on the outside, soft and chewy on the inside, drizzled with premium dark chocolate

Ask about our delicious Holiday Cookies and Candies
Wild Mushroom & Camembert Tartlet  
sautéed wild mushrooms and leeks with Camembert cheese baked inside a puff pastry shell

Butternut Squash Blue Cheese Tartlet  
roasted squash and melted blue cheese baked inside a puff pastry shell, topped with crispy fried sage

Sockeye Gravlax  
served on a Belgian endive with arugula pesto cream cheese, capers, dill and smoked sea salt

Andouille Stuffed Mushrooms  
Cremini mushroom cap stuffed with grilled Andouille sausage, tarragon cream cheese and Parmesan

Tuscan Chicken Meatball  
in-house ground and spiced chicken breast meatball, seared and served with red chili sauce on a mini plate with bamboo skewer

Bacon Wrapped Medjool Dates  
dates stuffed with blue cheese, wrapped in bacon, baked and drizzled with a balsamic reduction

Lobster Stuffed Mushrooms  
Cremini mushroom stuffed with butter poached lobster, Romano cheese and fresh herbs

Warm Artichoke and Parmesan Dip  
creamy Parmesan dip baked with marinated artichoke hearts served hot with sliced baguettes and our signature seasoned pita chips

Fresh Vegetable Display  
melody of crisp, fresh vegetables colorfully displayed in glass vases, served with our signature creamy Parmesan dip

Signature Cheese Display  
assorted domestic and imported hard and soft cheeses, tiered on slate tiles, served with sliced baguettes, house made crackers and GF crackers

Roma Tomato Bruschetta  
Roma tomatoes marinated in olive oil and balsamic vinegar, and tossed with diced red onions, fresh basil, and feta cheese, served with a garlic oil brushed crostini

Smoked Chicken and Apple Crescent  
fresh smoked chicken breast, Brie, Gala apples, and fresh thyme folded into puff pastry and topped with toasted almonds

Potato Leek Soup Shooters  
creamy potato and leek blended soup with a chive oil float, served in a square shot glass

Fresh Fruit and Berries  
an assortment of melons, grapes, berries and citrus

Seasonal Mini Pies  
Dutch Apple, Whiskey Pecan, or Pumpkin Spice

Mini Cheese Cake Bites  
chef’s choice of caramel bourbon, New York, chocolate truffle, strawberry swirl and huckleberry swirl from NW Washington’s Chuckanut Bay

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silky vanilla bean mousse with a dollop of whipped cream, served in square shot glasses with demitasse spoons

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Marshmallows, assorted chocolate bars, graham crackers, fire station & bamboo skewers for roasting

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