



Holiday Dinner Buffet

Tray Passed Hors d' Oeuvres

Cocktail hour, please select two of the following:

Tomato Basil Pecorino Open Faced Wonton
Botto Ball Pops, Marinara, Buffalo Mozzarella

Asian Blackened Duck Breast, Minted Pineapple
Sweet Chili Shrimp, Citrus Vinaigrette Pipette

Micro Pretzel Crab Cakes, Beer Foam Spoons

Dinner Buffet Selections

Trays

Please select two of the following:

Muckleshoot House Smoked Salmon & Condiments
Imported and domestic Cheese, Lavosh and Assorted Crackers
Sliced & Whole Seasonal Fruit Tray

Salads

Please select two of the following:

Crisp Garden Salad, Candied Walnuts, Cranberry Vinaigrette
Caesar Salad (add Chicken + 1.50pp)
Mizuna Greens, Spicy Pecan, Pear Vinaigrette
Fusilli Pasta Salad

Entrée Selections

Please select two or three of the following:

Seared Airline Chicken Breast, Wild Mushroom Strudel, Dark Herb Jus
Baked Salmon, Sundried Tomato Béarnaise
Sweet Maple Glazed Pork Loin
Balsamic Glazed Sliced Top Sirloin
Sliced Roasted Turkey Breast, Apple Sage Jus

Carving Station

Please select one of the following, add \$5.00 pp

Salt Crusted Prime Rib, Au Jus
Roasted or Fried Turkey Breast, Cranberry Sauce

Accompaniments

Please select two of the following:

Gingerbread Candied Yams topped with toasted Marshmallows
Garlic Mashed Potatoes with Turkey Gravy
Seasonal Vegetables
Apple Stuffing
Herb Roasted Fingerling Potatoes

Dessert and Beverages

To Include:

Peppermint, Egg-Nog and Sugar-free Pumpkin Cheesecakes, Assorted Holiday Cakes, Cookies and Petit Fours
Fresh Brewed Coffee, Tea & Iced Tea
Fresh baked Rolls, Butter and Lavosh

Two Entrée Buffet: 47.00 per person

Three Entrée Buffet: 52.00 per person

Prices do not include applicable 20% service charge