

Bronze Holiday Dinner Buffet

* THREE STARTERS*

Whole Grain Mustard Potato Salad
Pasta Salad with Goat Cheese, Red Peppers, Toasted Pine Nuts and Spinach
Fresh Vegetable Platter
Artichoke Spinach Dip served with Grilled Flat Bread
BBQ Cocktail Meatballs
Hot House Tomatoes and Buffalo Mozzarella with Aged Balsamic Glaze
Seasonal Fruit Display
Seasonal Greens and Dressings

SELECT TWO ENTREES

CRISP POLENTA CAKES

Laced with Wilted Spinach, Sun-Dried Tomatoes and Caramelized Gorgonzola Cheese

SMOKED SALMON PENNE PASTA

Lightly tossed with Fontina Cheese, Spinach, Cherry Tomatoes and Capers
with a Lemon Cream Reduction

PECAN SAGE CRUSTED CHICKEN BREAST

Lightly Breaded Chicken Breast Baked to Perfection
Topped with a Cranberry-Brie Buerre Blanc

VANILLA BEAN RUBBED PORK LOIN ROAST

With Bing Cherry-Vanilla Demi-Glaze

CARVED TRADITIONAL ROASTED TURKEY

Served with Herb Dressing and Homemade Pan Gravy

SELECT TWO ACCOMPANIMENTS

Maple Glazed Fingerling Potatoes
Northwest Rice Pilaf
Rosemary Roasted Red Potatoes
Roasted Garlic Yukon Mashed Potatoes

HOLIDAY ITEMS TO COMPLETE YOUR BUFFET

Chef's Selection of Garden Vegetable Medley
Assorted Baked Dinner Rolls & Butter

Dessert Station

Assorted Holiday Cakes & Christmas Cookies
French Roasted Regular, Decaf Coffee & Tea

\$39.95++ per Guest

Can't decide on just 2 entrees? Add a 3rd entrée to any package for \$4.00++ per guest

SILVER HOLIDAY DINNER BUFFET

Select Three Starters:

Quay Signature Salad Romaine Lettuce topped with Candied Pecans, Apples, Crumbled Blue Cheese and a Raspberry Vinaigrette
Pasta Salad with Goat Cheese, Red Peppers, Toasted Pine Nuts and Spinach
Puff Pastry Tartlets filled with Smoked Salmon Mousse
Crisp Seasonal Vegetable Platter & Cocktail Dips
Fresh Fruit Display
Mini Quiche with a Creamy Buerre Blanc
BBQ Pork & Chinese Hot Mustard

Select two Entrees:

PECAN SAGE CRUSTED CHICKEN BREAST

Lightly Breaded Chicken Breast Baked to Perfection
Topped with a Cranberry-Brie Buerre Blanc

VANILLA BEAN RUBBED PORK LOIN ROAST

With Bing Cherry-Vanilla Demi-Glaze

EGGPLANT PARMESAN

Made with Charred Tomato Marinara and Parmesan Cheese

GRILLED SIDE OF SALMON

Served with a Pomegranate-Balsamic Reduction

HERB ROASTED STRIP LOIN

Roasted in Cipoline Onion-Forest Mushroom Jus

SELECT TWO ACCOMPANIMENTS

Maple Glazed Fingerling Potatoes

Northwest Rice Pilaf

Rosemary Roasted Red Potatoes

Roasted Garlic Yukon Mashed Potatoes

Creamy Pumpkin Risotto with Cinnamon, Nutmeg, Mascarpone Cheese & a touch of Vermont Maple Syrup

Holiday items to complete your Buffet

Chefs Selection of Garden Vegetable Medley

Assorted Baked Dinner Rolls & Butter

Dessert Station.

Assorted Holiday Cakes and Tarts, Decadent Petit Fours & Holiday Cookies

French Roasted Regular, Decaf Coffee & Hot Teas

\$43.95++ per Guest

GOLD Holiday Dinner Buffet

Select Three Starters:

Mixed Greens topped with Candied Pecans, Apples, Crumbled Blue Cheese and Raspberry Vinaigrette
Caesar Salad with Freshly Grated Romano Cheese with Garlic Croutons
Import and Domestic Cheese Display with sliced Cocktail Breads
Dungeness Mini Crab Cakes with a Mango-Cilantro Vinaigrette
Candied Walnuts with a round of Gorgonzola
Chefs Assorted Holiday Canapes
Lobster and Crab Stuffed Mushrooms with an Herb Burre Blanc
Antipasto Vegetable Display

Select Three Entrees:

BUTTERNUT RAVIOLI

Mascarpone-Cinnamon Cream Reduction

ROSEMARY AND CRACKED PEPPER PRIME RIB

Double R Ranch 28 Day Aged

MAHI MAHI

Macadamia Ginger Crusted with Sweet Soy Buerre Blanc

DIJON PISTACHIO CRUSTED SALMON

Served with a Lemon Caper Burre Blanc

STUFFED ALASKAN HALIBUT

Dried Figs, Gorgonzola, Red King Crab and a Spiced Walnut Compote

SEARED STUFFED CHICKEN BREAST

Cornbread Stuffing with Golden Raisins, Slivered Almonds, Apples and Cranberry Jam Demi Glaze

Select two Accompaniments:

Roasted Garlic Yukon Mashed Potatoes

Northwest Rice Pilaf

Creamy Pumpkin Risotto with Cinnamon, Nutmeg, Mascarpone Cheese and a touch of Vermont

Maple Syrup

Sweet Potato Au Gratin with Granny Smith Apples, Parmesan Cheese and Cream

Holiday items to complete your Buffet

Chefs Selection of Garden Vegetable Medley

Assorted Baked Dinner Rolls & Butter

Dessert Station

Assorted Holiday Cakes, Fruit Tarts, Decadent Petit Fours, Christmas Yule Logs
& Holiday Cookies

French Roasted Regular, Decaf Coffee & Teas

\$52.95++ per Guest