

HOLIDAY MENUS

*We have hundreds of menu options from which to choose.
We've put together a few combinations to stimulate your imagination.*

ALPENGLLOW THREE COURSE DINNER

Select One:

Spinach Salad with Apricot Dressing and Caramelized Walnuts
-or-
Butternut Squash Bisque

Pre-Selected Choice of:

Pan Seared Wild Salmon Fillet with Huckleberry Salsa
-or-
Turkey Breast with Traditional Apple Celery Stuffing

Accompanied by Di Luna's Selection of:
Potato, Seasonal Vegetables and House Made Breads and Spreads

Holiday Dessert Trio
Panache Coffee and Fine Teas
\$32.00 per person

*Include both soup and salad add \$4 per person
Include Di Luna's selection of tray passed hors d'oeuvres add \$4. per person*

LET IT SNOW FIVE COURSE DINNER

Tray Passed Hors d'oeuvres

Asian BBQ Pork on Crispy Won Ton
Goat Cheese Cream Puffs with Roasted Garlic and Fried Sage
Mushroom Caps Stuffed with Brie, Pesto and Pine Nuts

Plated Dinner Begins

Smoked Salmon with Herbed Cheese on Sourdough Rounds
Walla Walla Onion, Mushrooms and Goat Cheese Tart
Organic Beet, Pear and Blue Cheese Salad
Potato and Leek Soup

Pre-Selected Choice of:

Portobello Wellington
-or-
Herb Roasted Rockfish with Sweet Potato Mousseline
-or-
Chicken Breast topped with Dungeness Crab, Asparagus and Béarnaise Sauce

Accompanied by Di Luna's Selection of:
Potato, Seasonal Vegetables and House Made Breads and Spreads

Layered Mocha Cake
Panache Coffee and Fine Teas

\$42.00 per person

HOLIDAY BUFFET MENUS

MINIMUM OF 25 GUESTS.
PLEASE INQUIRE FOR SMALLER GROUPS.

WINTER WARMER

Citrus Roasted Rosemary Chicken
Gorgonzola and Walnut Stuffed Pork Loin
Baked Penne Pasta with Alfredo, Roasted Red Peppers and Artichoke Hearts
Dried Fruit and Cheese Salad
Spinach Salad and Caramelized Walnuts
Garlic Mashed Potatoes

\$36 per person

YULETIDE

Roasted Turkey Breast with Traditional Apple and Celery Stuffing and Gravy
Horseradish Encrusted Salmon Medallions
Eggplant au Gratin
Butternut Squash Bisque
Caesar Salad with Parmesan and Garlic Croutons
Wild Rice Pilaf with Mushrooms and Cranberries
Tomato, Cucumber, Olive and Feta Orzo Salad
Dried Fruit and Cheese Salad

\$39 per person

NOEL

Tray Passed Hors d'oeuvres

Caramelized Onion and Gruyere Cheese Tart
Smoked Salmon Mousse on Sourdough Rounds
Smoked Chicken Breast with Avocado Salsa on a Corn Biscuit

Grilled Peppercorn Crusted Top Sirloin Roast with Horseradish Sauce
Individual Halibut and Mushroom Wellington
Baked Vegetable Strudel
Roasted Beet and Goat Cheese Salad
Cabbage, Apple and Pumpkin Seed Slaw
Roasted Vegetable Platter with Balsamic Syrup
Organic Greens with Raspberry Vinaigrette
Holiday Cookies

\$46 per person

All menus include House Made Breads and Spreads
Panache Coffee and Fine Teas
Minimum of 25 people, inquire for smaller groups

Include Di Luna's selection of tray passed hors d'oeuvres add \$46 per person.

Special Holiday Desserts

- **HOLIDAY YULE LOG**
Sponge cake roulade with mocha cream cheese frosting covered with chocolate ganache and decorated with meringue mushrooms. A beautiful center piece!
Serves 12-14. \$46.00

- **MIXED BERRY LINZER TORTE**
Ground nut and butter crust with a layer of marzipan with mixed berry preserves.
12 inch round, serves 12. \$36.00

- **APPLE ALMOND TART**
A delicate butter crust with a layer of almond frangipane and sliced cinnamon apples baked on top.
12 inch round, serves 12. \$36.00

- **MIXED HOLIDAY COOKIE TRAY**
Decorated Christmas trees, and chocolate ganache squares.
Approx. 2 dozen, serves 12. \$36.00