



40 person minimum

## Appetizer Reception

### Allspice | \$32 per person

(10 pieces per person)

- Sherry Cream Braised Mushrooms in Puff Pastry
- Pumpkin Sage Tartlets
- Turkey Confit and Sweet Potato Empanada
- Muhamarra (Pomegranate, Red Pepper, Walnut Spread), Feta Cheese, Cucumber Cup
- Chicken Cordon Bleu Bites, Dijon Mornay
- Caramelized Apple Tartlets, Gingersnap Crust

### Clove | \$35 per person

(12 pieces per person)

- Caramelized Onion, Apple and Brie Crostada, Fresh Thyme
- Muhamarra (Pomegranate, Red Pepper, Walnut Spread), Feta Cheese, Cucumber Cup
- Beef Carpaccio, Arugula, Pecorino, Extra Virgin Olive Oil, Toast Point
- Turkey Confit and Sweet Potato Empanada
- Salmon Croquettes, Apple-Fennel Slaw
- Peanut Butter Mousse, Chocolate Cups
- Pumpkin Pie Bites, Gingersnap Crust

## Seasonal Welcome Drinks

### Citrus Sparkle | \$30 gallon

Blood Orange Soda, Vodka, Lemon Zest

### Traditional Holiday Nog | \$30 gallon

Essence of Nutmeg, Cinnamon, Cream, Egg, Whiskey

### Mulled Cider | \$30 gallon

Fresh Washington Apple Cider with Thyme Sprig

\*Non-alcoholic creations are available on request.

## Build Your Own Dinner Buffet

Buffet selection is complemented by Macrina Bakery breads, herb butter, freshly brewed organic Rainforest Bold coffee and assorted Mighty Leaf teas.

### \$52 per person

#### Tray-Passed Hors d'Oeuvres (Select two)

- Sherry Cream Braised Mushrooms in Puff Pastry
- Pumpkin Sage Tartlets
- Honey Pecan Chicken Salad Canape
- Salmon Croquettes, Apple -Fennel Slaw
- Endive, Sour Cream, Caviar
- Coffee Brined Pork Belly, Blini, Edam Cheese
- Butter Chicken Bite
- Sweet and Spicy Sesame Meatball

#### Salads (Select one)

- Belgian Endive, Frisee and Mixed Green Salad, Thyme Baked Apples, Spiced Pecans, Cheddar, Sparkling Cider Dressing
- Spinach, Pumpkin Seed, Roasted Squash, Red Onion, Maple Vinaigrette
- Kale and Mixed Green Salad, Dehydrated Meyer Lemon, Carrot, Tahini Dressing
- Arugula, Beets, Goat Cheese, Shallot Crisps, Pomegranate Vinaigrette

#### Accompaniments (Select three)

##### Vegetables

- Honey-Herb Glazed Carrots and Parsnips
- Crispy Cauliflower, Mama Lil's – Mandarin Orange Glaze
- Sautéed Brussels Sprouts, Blue Cheese, Bacon, Balsamic Reduction
- Garlic Braised Winter Greens, Cider Vinegar
- Haricots Verts, Brie Cream, Onion Crust

##### Starches

- Harvest Quinoa Salad, Poached Pear, Fennel, Spiced Peppers (cold)
- Butternut Squash, Chestnut, Pancetta Risotto
- Herb Roasted Sunset Fingerling Potatoes
- Roasted Mushroom Gnocchi, Walnut-Arugula Pesto, Gorgonzola
- Spiced Pomegranate- Pistachio Pilaf
- Root Vegetable Hash
- Whipped Sweet Potato with Chive and Orange
- Truffle Mac and Cheese

#### Entrees (Select two)

- Oven Roasted Turkey Breast, Sage Gravy
- Red Wine Braised Boneless Beef Short Rib, Mushrooms, Thyme
- Lavender-Honey Glazed Chicken Breast, Red Onion Relish, Blood Orange Butter
- Slow Roasted Salmon, Citrus Tarragon Beurre Blanc
- Peppered NY Strip Loin, Garlic Herb Jus
- Mulled Cider Glazed Ham, Apple Chutney

#### Dessert (Select two)

- Pumpkin Pie, Gingersnap Crust
- Cranberry-Raisin Brioche Bread Pudding, Pomegranate Sauce
- Peanut Butter Mousse, Chocolate Cups
- Pumpkin Cheesecake
- Chocolate Yule Log

**\*\* Add an additional Entrée and Salad for the price of \$58/person \*\***

How will you  
Holiday?

**Book by September 1 and receive a complimentary decor package.**

Choose from one of the following:

#### Holiday Cheer

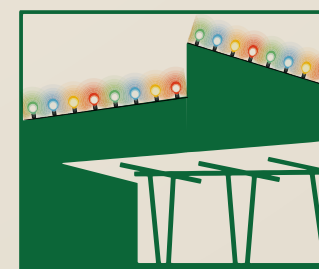
Black linen overlay with red or green napkins, Poinsettia centerpieces, snowflake gobos, four red or green LED uplights, and a holiday photo station.

#### Winter Escape

Black linen overlay with silver napkins, winter branches centerpieces, tree branch gobos, four white LED uplights, and a themed photo station.

#### Auld Lang Syne

Black linen overlay with gold napkins, coordinating festive centerpieces, scrolls and stars gobos, four gold LED uplights, and a celebratory photo station.



**LYNNWOOD  
CONVENTION CENTER**

All selections are subject to 10.4% sales tax and a 20% administrative charge. Charges and taxes are subject to change. Administrative charge is not intended to be a gratuity, tip or service charge for the benefit of employees. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please refer to the Food and Beverage Guidelines. This menu is available November 15, 2018 to January 15, 2019.