

SAVOR...
McCaw Hall

Nutcracker Group Packages

(Choose one and receive 10% off)



Reception A

\$20 Per Person

(Choose Five Hors D'oeuvres, 30 Guest Minimum)

Tortilla de Patatas – Mojo Verde

Roasted Vegetable Skewers – Saffron Aioli

Chicken Empanadas – Mojo Verde

Chicken Confit – Port Plumped prunes and Chevre on Garlic Crostini

Crab Rangoon – Dungeness Crab, Ginger, Green Onion and Sweet Thai Dipping Sauce

Assorted Mini Quiche – Mushroom and Goat Cheese, White Asparagus with Leek and Black Truffle,
Mozzarella, Tomato & Basil

Flank Steak Skewer – Peanut Sauce

Jerk Pork (or Chicken) – on Plantain Tostone with Mango Salsa

Roasted Chestnuts

Reception B

\$25 Per Person

(Choose Seven Hors D'oeuvres, 30 Guest Minimum)

Gougeres of Wild Winter Mushrooms

Artichoke & Parmesan Fritters – Baby Artichoke Hearts, Parmesan Crust

Roasted Beet and Blue Cheese – Citrus Roasted Beet, Frisee on a Blue Cheese Cracker

Dungeness Deviled Eggs – Dungeness crab, Aioli

Roasted Chestnuts

Smoked Salmon Canapés – Dill Crème Fraiche, Salmon Caviar

Tuna Crudo – St. Jude Tuna, Olive, Caper and Basil

Warm Brisket Sliders – Cole Slaw

Chicken Kabob – Peanut Sauce

Beef Sliders – Mini Cheeseburgers with accompaniments

Belgian Endive Spears

Roquefort Blue Cheese, Beet Vinaigrette

Chicken Caesar

Grilled Shrimp with Fennel Aioli, Cabralas and Cava Vinaigrette

Reception C

\$30 Per Person

(Choose Nine Hors D'oeuvres, 30 Guest Minimum)

Artichoke & Parmesan Fritters – Baby Artichoke Hearts, Parmesan Crust

Potato Latke – Roasted Beet, Creme Fraiche, Dill

Dungeness Deviled Eggs – Dungeness Crab, Aioli

Crostinis

Roasted Lamb with Goat Cheese and Fig Jam

Grilled Pear, Glazed Walnuts, Blue Cheese, Watercress

Herb Crusted Beef, Roasted Peppers, Salsa Verde

Tuna Crudo – St. Jude Tuna, Olive, Capers and Basil

Lomi Lomi Salmon – Cucumber Cups filled with Salmon, Tomato and Ikura

Chicken Confit – Port Plumped prunes and Chevre on Garlic Crostini

Warm Brisket Sliders – Cole Slaw

Beef Sliders – Mini Cheeseburgers with accompaniments

Belgian Endive Spears – Chicken Caesar, Roquefort Cheese and Glazed Walnuts,
Grilled Shrimp with Fennel Aioli, Cabralas and Cava Vinaigrette

Grilled and Chilled Prawns – with Wasabi Cocktail Sauce

Dungeness Crab Sliders – Shredded Cabbage Slaw, Spicy Remoulade

Drop off Cookie and Beverage Service

\$7 Per Person

(25 Guest Minimum)

Mouse King Cookie & Choice of Beverage

Hot Chocolate, Hot Cider or Coffee

CONTACT

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20% Service Charge and 10% Washington State Sales Tax not included.