



# *Festive Offerings*

*Available between  
November 24 & January 15*

**BELL HARBOR**

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**INTERNATIONAL  
CONFERENCE CENTER**





# CLAUS FOR CELEBRATION

## Holiday Buffet Menu

Menu includes Grand Central bakery rolls with sweet cream butter,  
house brewed coffee & tea.

### SALAD

*Choice of two:*

#### Organic Mixed Green Salad

Apple crisps, toasted walnuts, blue cheese crumbles,  
pineapple quince vinaigrette (veg, gf)

#### Little Gem Salad

Champagne Dijon vinaigrette, parmesan, herbed breadcrumbs (veg)

#### Roast Fennel and Quinoa Salad

Shredded mustard greens, Meyer lemon olive oil, shaved radish,  
pomegranate seeds (v, gf)

### ENTRÉE

*Choice of two:*

#### Herb Roasted Chicken

Caramelized cardamom-ginger baby carrots, carrot curry-coconut broth (gf, df)

#### Grilled Beef Medallions

Blue cheese, dried cranberry shallot compote, burgundy demi-glace (gf)

#### Seared Wild Salmon

White truffle sunchoke puree, sautéed foraged chanterelles,  
pomegranate molasses (gf)

#### Potato Gnocchi


Walnut pesto, butternut squash, winter kale, parmesan (veg)

#### Vegan Oat Cream “Farrotto”

Sautéed mushrooms, melted leeks, roast celery root (v)

**veg = vegetarian   v = vegan   gf = gluten free**

Buffets are served for a minimum of 25 guests. Should your guarantee fall below this amount a \$150 service charge will be assessed. Prices for food, beverage, room rental, and audio-visual equipment and services are subject to a 24% service charge and Washington State sales tax. Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase the risk of foodborne illness.





# CLAUS FOR CELEBRATION

## Holiday Buffet Menu

### SIDES

*Choice of one:*

**Tri-Color Herbed Baby Potatoes** (v, gf)

**Truffled Wild Rice Pilaf** (v, gf)

**Mashed Yukon Gold Potatoes** (veg, gf)

### VEGETABLES

*Choice of one:*

**Mulled Roasted Root Vegetables**

Carrots, parsnips, rutabaga, turnips, fennel (v, gf)

**Cauliflower Gratin**

Bechamel, parmesan cheese, breadcrumbs (veg)

**Roasted Brussels Sprouts**

Feta cheese, golden raisin (veg, gf)

### DESSERT

**Eggnog Crème Brûlée** (veg)

**Rhos' Holiday Roulade**

Vanilla genoise, chocolate coffee buttercream, coco nib Chantilly (veg)

**Cranberry Tartlet**

Orange pastry cream, cranberry compote (veg)

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# MIRACLE ON ALASKAN WAY

## Holiday Plated Menu

Menus include Grand Central bakery rolls with sweet cream butter, house-brewed coffee and tea, and a choice of dessert.

### SALAD

*Choice of one:*

#### Roasted Beet Salad

Chard puree, goat cheese mousse, baby kale (veg, gf)

#### Little Gem Salad

Champagne vinaigrette, roast Fuyu persimmons, crispy bacon (gf)

#### Baby Kale Caesar

Parmesan cheese, focaccia croutons, creamy garlic dressing (veg)

#### Winter Frisée

Endive, and radicchio salad, mustard vinaigrette, pickled tri-color cauliflower (v, gf, contains nuts)

### ENTRÉE

*Choice of two:*

#### Seared Beef Tenderloin

Shallot cranberry compote, burgundy demi-glace reduction (gf)

#### Lemon Rosemary Roasted Chicken

Preserved Meyer lemon, caper demi-glace reduction (gf)

#### Grilled Wild Salmon

White truffle sunchoke puree, sautéed foraged chanterelles, caramelized leeks (gf)

#### Seared Lamb Chop

Red wine thyme reduction, French green beans (gf, df)

#### Vegetarian Gnudi

Stewed leeks, foraged chanterelles, baby kale (veg)

#### Roast Delicata Squash

Hominy, brown rice, spiced root vegetables, romesco sauce (v, veg)

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**MIRACLE ON ALASKAN WAY**  
**Holiday Plated Menu**

**DESSERT**

*Choice of one:*

**Pumpkin Spice Panna Cotta**

Ginger snap cookie, crystalized cranberries, red wine pomegranate syrup (veg)


**White Chocolate Peppermint Tartlet**

White chocolate peppermint mousse, candy cane whip cream,  
shaved chocolate, Grand Marnier chocolate sauce (veg)

**Meyer Lemon Panna Cotta** (v, gf)

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**REINDEER GAMES**  
**Holiday Enhancements**

**HORS D'OEUVRES**

*Minimum three dozen per item.*

**Stuffed Cremini Mushrooms**

Oil cured artichokes, confit garlic, spinach (v)

**Baked Camembert Tartlet**

Toasted walnut, fig jam, pomegranate seeds (veg, gf)

**Smoked Chicken & Artichoke Palmier**

Pinot noir aioli (gf, df)

**Baked Herb Gougere**

Boursin, citrus aioli (veg)

**Belgium Endive**

Stewed quinoa, root confit vegetables, persimmon chutney (v)

**Holiday Crostini Trio**

Brie and cranberry, artichoke and stewed leeks, beef and blue cheese

**Stuffed Baby Red Potato**

White cheddar, crema, chives (gf)

**Beef Wellington Bites**

Sautéed mushrooms, caramelized onions, tarragon aioli

**Seared Wasabi Crusted Tuna**

Pickled onions, crispy wonton, miso aioli (gf, df)

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# SUGAR PLUM FAIRY

## Dessert Menu

*Minimum three dozen per item.*

**Assorted Macarons & Chocolate Truffles** (veg)

### **Chocolate Christmas Bark**

White chocolate peppermint bark, sweet and salty croccantini (veg)

### **Cranberry Tartlet**

Orange pastry cream, cranberry compote (veg)

### **Mini Eggnog Panna Cotta**


Gingerbread crumble (veg)

### **Signature Holiday Popcorn**

White chocolate popcorn, peppermint dust (veg)

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# **UGLY SWEATER**

## **Holiday Happy Hour**

*Includes three hours of service.*

### **PASSED HORS D'OEUVRES**

*Choice of three:*

#### **Stuffed Cremini Mushrooms**

Oil cured artichokes, confit garlic, spinach (v)

#### **Baked Camembert Tartlet**

Toasted walnut, fig jam, pomegranate seeds (veg, gf)

#### **Smoked Chicken & Artichoke Palmier**

Pinot noir aioli (gf, df)

#### **Baked Herb Gougere**

Boursin, citrus aioli, (veg)

#### **Belgium Endive**

Stewed quinoa, root confit vegetables, persimmon chutney (v)

#### **Holiday Crostini Trio**

Brie cranberry, artichoke and stewed leeks, beef, and blue cheese

#### **Stuffed Baby Red Potato**

White cheddar, crema chives (gf)

#### **Beef Wellington Bites**

Sautéed mushrooms, caramelized onions, tarragon aioli

#### **Seared Wasabi Crusted Tuna**

Pickled onions, crispy wonton, miso aioli (gf, df)

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# UGLY SWEATER

## Holiday Happy Hour

### RECEPTION TABLE

#### Baked Brie in Croute

Caramelized Yakima apples, pumpkin spiced jam, crostini (veg)

#### Vegan Nosh

Seasonal roasted vegetables, hummus, spinach artichoke hummus, pickled vegetables, assorted artisanal breads (v)

#### Baked Turkey or Vegetable Pot Pie

Jardiniere vegetables, sherry cream sauce, flakey puff pastry

#### House Smoked Brisket Slider

Ancho pepper BBQ sauce, kohlrabi slaw

#### Mini Split Pea and Ham Soup

Crema, crispy prosciutto

### DESSERT TABLE

Assorted Macarons and Chocolate Truffles (veg)

Signature Holiday Peppermint (veg)

White Chocolate Popcorn (veg)

Mini Eggnog Panna Cotta (veg)

Gingerbread crumble

### GOURMET HOT CHOCOLATE STATION

#### Beverages

Bell Harbor Signature hot chocolate and ancho chili hot chocolate

#### Toppings

Dark and white chocolate shavings, vanilla whipped cream, marshmallows, candy canes, cinnamon

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# HAPPY CHALLAH DAYS

*Please note: non-certified Kosher kitchen.*

## PASSED HORS D'OEUVRES

### Potato Latkes

Sour cream and apple sauce (veg, gf)

**Baked Spinach and Feta Boureka** (veg)

## ENTRÉE

### Braised Brisket

Winter vegetables (gf, df)

### Roast Local Red Snapper

Lemon olive oil, charred leeks (df, gf)

## SIDES

**Baharat Smashed Potatoes with Schug** (veg, df, gf)

**Pomegranate Roasted Carrots with Sumac** (v, gf)

**Matzah Ball Soup**

**Challah**

## DESSERT

### Sufganiyot

House beignets filled with jam (veg)

### Rugelach

Roulade baked with dates, walnuts, and raisin (veg)

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