



FESTIVE MENUS

AVAILABLE NOVEMBER 1, 2025 THROUGH JANUARY 15, 2026

BELL HARBOR
INTERNATIONAL
CONFERENCE CENTER



FESTIVE EXPRESS RECEPTION

\$65 per person includes two hours of service & festive non-alcoholic punch. 50 person minimum.

PASSED HORS D'OEUVRES

Choice of three

Stuffed Cremini Mushrooms

oil cured artichokes, confit garlic,
spinach (v)

Goat Cheese & Grape

honey bourbon goat cheese,
sunflower dukkha (veg, gf)

Corned Beef & Potato Bites

caraway pickled cabbage, Skagit Valley
red potato, grain mustard aioli (gf, df)

Petite Turkey Hand Pie

savory turkey confit, root vegetables,
bechamel, pie crust

Smoked Chicken & Artichoke Palmier

pinot noir aioli (gf, df)

Baked Herb Gougères

boursin, citrus aioli (veg)

Beef Wellington Bites

sautéed mushrooms, caramelized onions,
tarragon aioli

Seared Ahi Tuna Tataki

miso blood orange aioli, crispy wonton,
golden kimchee

Smoked Chestnut Purée

polenta chip, vanilla spiced apples (v, gf)

RECEPTION TABLE

All included

Vegan Nosh Grazing Board

seasonal roasted vegetables, hummus,
tapenades (v, df, gf)

Baked Turkey or Vegetable Pot Pie

jardinière vegetables, sherry cream sauce,
flakey puff pastry

Truffled Butternut Squash Bisque

candied pepitas (veg, gf)

Crab and Artichoke Dip

crispy lavosh, focaccia and grilled bread

DESSERTS

All included

Assorted Macarons & Chocolate Truffles (veg)

Mini Eggnog Panna Cotta


gingerbread crumble (veg)

Signature Holiday Peppermint White Chocolate Popcorn (veg)

Gourmet Hot Chocolate Station featuring Assorted Toppings

dark & white chocolate shavings, vanilla whipped cream,
marshmallow, candy canes, cinnamon

All meeting/event charges are subject to a 24% taxable service charge, and applicable sales tax. Of this taxable service charge 60% (or 14.4% of the 24% taxable service charge) of the amount will be distributed to service personnel and 40% (or 9.6% of the 24% taxable service charge) of the amount will be retained by the property. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase the risk of foodborne illness.





YULETIDE BUFFET

\$70 lunch & \$80 dinner per person. Menu includes Grand Central Bakery rolls featuring sweet cream butter, house brewed coffee & tea. Add an entrée for an additional per person charge.

SALADS

Choice of two

Organic Mixed Green Salad

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

Roast Fennel Quinoa Salad

baby kale, rouge Smokey Blue cheese vinaigrette, roast fennel, quinoa, pomegranate seeds (gf)

Little Gem Salad

champagne Dijon vinaigrette, parmesan, herbed breadcrumbs (veg)

ENTRÉES

Choice of two

Garlic and Fine Herb Roast Chicken

kumquat chutney, Grand Marnier demi glace (gf)

Seared Wild Salmon

fennel pollen sobuse, crispy leeks (gf)

Farrotto

oat cream, sautéed mushrooms, melted leeks, roasted celery root (v)

Potato Gnocchi

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

Grilled Beef Medallions

mushroom bordelaise (gf)

Tri-Color Herbed Potatoes (v, gf)

Truffle Wild Rice Pilaf (v, gf)

Mashed Yukon Gold Potatoes (veg, gf)

VEGETABLES

Choice of one

Roasted Root Vegetable Medley

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

Cauliflower Gratin

béchamel, parmesan cheese, breadcrumbs (veg)

Roasted Brussels Sprouts

feta cheese, balsamic (veg, gf)

DESSERTS

All included

Rho's Holiday Roulade

vanilla genoise, chocolate coffee buttercream, coco nib Chantilly cream (veg)


Cranberry Tartlet

orange pastry cream, cranberry compote (veg)

Eggnog Panna Cotta

branded Christmas fruits

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HOLIDAY PLATED DINNER

\$85 per person. Menu includes Grand Central Bakery rolls featuring sweet cream butter, house brewed coffee & tea. Add an entrée for an additional per person charge.

SALADS

Choice of one

Roasted Beet Salad

chard puree, goat cheese mousse, babe kale (veg, gf)

Burrata and Butternut Squash

burrata, honey roast butternut squash, toasted pecans, baby frisée, champagne vin (gf, veg, contains nuts)

Winter Chicory

endive and radicchio salad, mustard vinaigrette, pickled tri-color cauliflower (v, gf, df)

ENTRÉES

Choice of two

Grilled Beef Tenderloin

burgundy demi-glace, bloomed currents (gf)

Grilled Wild Salmon

fennel pollen soubise, crispy leeks (gf)

Vegetarian Gnudi

stewed leeks, foraged chanterelles, baby kale (veg)

Garlic and Rosemary Roast Chicken

sherry pink peppercorn sauce (gf)

Seared Lamb Chop

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

Roasted Delicata Squash

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

Braised Short Rib

cassia and star anise, sherry reduction (veg)

DESSERTS

Choice of one

Pumpkin Spice Panna Cotta

ginger snap cookies, crystalized cranberries, red wine pomegranate syrup (veg)


White Chocolate Peppermint Tartlet

white chocolate peppermint mousse, candy cane whipped cream, shaved chocolate, Grand Marnier chocolate sauce (veg)

Meyer Lemon & Coconut Cream Blancmange

macerated basil, blood oranges (v, gf)

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MERRY MORSELS

MENU ENHANCEMENTS

Minimum three dozen per item. Food priced per dozen. Cocktails priced individually.

HORS D'OEUVRES

\$48 per dozen

Stuffed Cremini Mushrooms

oil cured artichokes, confit garlic,
spinach (v)

Corned Beef & Potato Bites

caraway pickled cabbage, Skagit Valley
red potato, grain mustard aioli (df, gf)

Smoked Chicken & Artichoke Palmier

pinot noir aioli (gf, df)

Beef Wellington Bites

sautéed mushrooms, caramelized onions,
tarragon aioli

Goat Cheese & Grape

honey bourbon goat cheese,
sunflower dukkha (veg, gf)

Petite Turkey Hand Pie

savory turkey confit, root vegetables,
bechamel, pie crust

Baked Herb Gougères

boursin, citrus aioli (veg)

Seared Ahi Tuna Tataki

boursin, citrus aioli (veg)

Smoked Chestnut Purée

polenta chip, vanilla spiced apples (v, gf)

DESSERTS

priced per dozen

Chocolate Christmas Bark | 54

white chocolate peppermint bark, sweet
& salty Christmas croccantini (veg)

Gingerbread Cream Puff | 54

pure maple glaze

Mini Eggnog Panna Cotta | 50

gingerbread crumble (veg)

Assorted Macarons & Chocolate Truffles | 54

COCKTAILS

\$15 per cocktail

Pink Holidays

spiced rum, agave, cranberry, coconut,
frozen cranberry garnish


Noche Buena

tequila, strawberry, lime, hibiscus

Peppermint Pattie

crème de cacao, crème de menthe, hot
chocolate, whipped cream & candy cane
garnish

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STATION ADD-ONS

Only for pre purchased packages. Priced per person. Minimum of 25 people.

SAVORY

Seafood Royal Station | 32 per person

oysters on the half shell, smoked bay scallops, poached jumbo shrimp, smoked salmon, seared ahi tuna

Mac and Cheese Station | 17 per person

seared garlic shrimp, grilled Portobello, shredded beef short rib, truffle oil, parmesan, seasoned bread crumbs

Savory Pie Flight | 70 per dozen

individual savory shepherd's pie, turkey pot pie, and vegetable pot pie

SWEET

Chocolate Fondue | 20 per person

strawberries, cream filled profiterole, dried fruit, marshmallows, brownies, donut holes, cheesecake

Holiday Cake Jars | 18 per person

pumpkin spice, tiramisu, lemon chiffon with limoncello

S'mores Station | 13 per person

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