

Winter *Menu*



Hors d'Oeuvres

Tray-Passed

VEGAN "CRAB" CAKE

Heart of Palm | Roasted Red Pepper Hummus | Old Bay
(v)

BEET CHIP

Cauliflower Puree & Date Relish
(gf/v)

SEARED HALLOUMI

Oat Cracker | Peanut Dukkah | Orange Scented Honey
(gf/veg/contains nuts)

FRENCH ONION GRILLED CHEESE BITES

Gruyere & Mushroom Duxelle
(gf/veg)

POACHED PEAR CROSTINI

Brie | Spiced Citrus Glaze | Scallion Salad
(veg)

CARBONARA DEVEILED EGG

Pecorino Tuille & Crispy Pancetta
(gf)

SHRIMP CAKE

Preserved Lemon-Serrano Relish & Saffron Aioli
(df/contains eggs)

GRILLED SHRIMP TOAST

Pancetta & Chimichurri
(df)

SMOKED BAY SCALLOP

Scallion Pancake & Roasted Nori Mayo
(gf/contains eggs)



CURRIED BUTTERNUT SQUASH ARANCINI

Tamarind Chutney
(veg/contains eggs)

ROASTED BEET FRITTER

Cashew & Sambal Hummus
(gf/v)

CRISPY DUCK SPRING ROLL

Pomegranate Chutney
(df)

SPICY LAMB MEATBALL

White Bean Hummus & Pickled Fennel
(df/gf)

SMOKED PORK RILLETTE

Cheddar Wafer & Date Relish



ROASTED LAMB LOLLIPOP

Raspberry Port Sauce
(gf/df)

BIRYANI SPICED CHICKEN BREAST

Red Pepper Relish & Fennel-Herb Salad
(gf/df)

BLACK PEPPERCORN CRUSTED COULOTTE

Maple Horseradish Dip
(gf/contains eggs)

BROWN SUGAR SMOKED PORK TENDERLOIN

Creamy Dijon
(gf/contains eggs)

ROASTED ROOT VEGETABLES

Swiss Chard & Tahini Dip
(gf/v)

ROASTED BROCCOLI

Horseradish Vinaigrette | Ricotta Salata | Smoked Almonds
(gf/veg)

MINI CHICKEN POT PIE

Butter Crust & Creamy Vegetables

MINI STUFFING BITES

Apple Chicken Sausage | Sage | Gruyere

PORK BELLY SLIDER

Pickles | Onion | American Cheese | Secret Sauce

BÁNH MI MEATBALL SLIDER

Cilantro Jalapeño Aioli | Pickled Daikon | Carrots
(contains eggs)

ROASTED CHICKEN PHYLLO BITES

Caramelized Onions | Gruyere | Peppadew Aioli
(gf)

HARISSA ROASTED DELICATA SQUASH & PEAR SANDWICH

Arugula | Pickled Red Onion | Pepita Pesto | Focaccia
(veg)

HOUSEMADE POTATO CHIPS

Caraway-Onion Seasoning & Parsnip Skordalia
(gf/v)

ROASTED SALMON

Honey Chili Crisp Glaze & Scallion Curls
(gf/df)



Buffet & Family Style

The Salads

WINTER CITRUS SALAD

Watercress | Pomegranate | Chile Vinaigrette
(gf/v)

ARUGULA & RADICCHIO

Shaved Manchego | Chile-Agave Pumpkin Seeds | Dried Apricot | Sherry Vinaigrette
(gf/veg)

PICKLED GOLDEN BEET

Hazelnut Praline | Arugula | Pecorino Snow | Extra Virgin Olive Oil
(gf/veg)

ROASTED APPLE & BABY KALE SALAD

Almonds | Golden Raisins | Parmesan | Lemon Vinaigrette
(gf/veg/vegan without cheese)

ROSA RADDICCHIO & WATERCRESS

Tangerines | Blue Cheese | Crispy Shallots | Balsamic Vinaigrette
(gf/veg/vegan without cheese)

BABY SPINACH SALAD

Roasted Butternut Squash | Fried Scallions | Peanut | Chili Crisp Vinaigrette
(v/contains nuts)

PERSIMMON & BLOOD ORANGE

Butter Lettuce | Cranberry | Spiced Cashews | Poppyseed Dressing | Swiss Cheese
(gf/veg)



The Entrées

ROASTED KING SALMON

Orange-Miso Glaze & Sesame Cucumber Salad
(gf/df)

SEARED SEA BASS

Calabrian Chili Butter & Crispy Capers
(gf)

BRAISED SHORT RIBS

Au Poivre & Cippolini Onion
(gf)

MAPLE MISO GLAZED PORK TENDERLOIN

Charred Onion Puree | Crispy Taro | Bok Choy-Carrot Slaw
(gf/df)

SABA GLAZED CHICKEN THIGH

Pickled Grapes & Burnt Cabbage Slaw
(gf/df)

ROOT VEGETABLE TIAN

Beets | Parsnips | Sweet Potato | Chickpeas | Vegan Mozzarella
(gf/v)

ROASTED BUTTERNUT SQUASH “STEAK”

White Bean Purée | Crispy Sage | Pomegranate Gastrique
(gf/v)

HERB-CRUSTED CAULIFLOWER FRITTER

Truffle Potato Purée & Shallot Glaze
(gf/df/v/contains nuts)



The Sides

CACIO E PEPE WHITE BEANS

Confit Delicata Squash
(gf/veg)

MAPLE-MISO ROASTED SWEET POTATOES

(gf/v)

CRISPY POLENTA CAKE

Wild Mushrooms & Goat Cheese
(gf/veg)

ROASTED ROMANESCO & THUMBELINA CARROTS

Spicy Green Tahini Sauce
(gf/v)

CORNBREAD STUFFING

Caramelized Onions & Gruyere
(veg)

GRILLED CAULILINI

Lime-Date Vinaigrette
(gf/v)

HONEY ROASTED LOCAL SQUASH

Goat Cheese | Hazelnuts | Fresh Oregano
(gf/veg/contains nuts)

ROSEMARY CONFIT FINGERLING POTATOES

(gf/v)

MAPLE DIJON ROASTED BRUSSEL SPROUTS

Toasted Almonds
(gf/v)



Petite Sweets

CRANBERRY CRUMBLE CHEESECAKE BARS

Pecan Streusel
(contains nuts)

CHOCOLATE KAH LUA CHEESECAKE TARTLETS

(contains alcohol)

UPSIDE DOWN BLOOD ORANGE CAKE BITES

(gf/v)

MINI STRAWBERRY DOUGHNUTS

(gf/v/contains nuts)

CARAMELIZED BANANA BREAD PUDDING

Salted Caramel & Whipped Cream



UPSIDE DOWN PINEAPPLE CAKE BITES

STICKY TOFFEE CAKE BITES

Dates & Black Tea-Orange Glaze

OLIVE OIL CAKE BITES

Blood Orange & Malted Cream Cheese Frosting

GINGER MOLASSES COOKIES

Plated Service

The Salads

PICKLED BEET & PECORINO SNOW

Hazelnut Praline | Arugula | Extra Virgin Olive Oil
(gf/veg/contains nuts)

WINTER CITRUS SALAD

Frisee & Watercress | Pomegranate | Chile Vinaigrette
(gf/v)

ROASTED APPLE & BABY KALE SALAD

Almonds | Golden Raisins | Lemon Vinaigrette
(gf/v/contains nuts)

PERSIMMON & BLOOD ORANGE

Butter Lettuce | Cranberry | Spiced Cashews | Poppyseed Dressing | Swiss Cheese
(gf/veg/contains nuts)



The Sides

GRILLED CAULILINI

Lime-Date Vinaigrette
(gf/v)

CORNBREAD STUFFING

Caramelized Onions & Gruyere
(veg)

CACIO E PEPE WHITE BEANS

Confit Delicata Squash
(gf/veg)

ROASTED ROMANESCO & THUMBELINA CARROTS

Spicy Green Tahini Sauce
(gf/v)

CRISPY POLENTA CAKE

Wild Mushrooms & Goat Cheese
(gf/veg)

HONEY HABANARO ROASTED DELICATA SQUASH

(gf/veg)

ROSEMARY CONFIT FINGERLING POTATOES

(gf/v)

MAPLE DIJON ROASTED BRUSSEL SPROUTS

(gf/v)



The Entrées

ROASTED KING SALMON

Orange-Miso Glaze & Sesame Cucumber Salad
(gf/df)

MAPLE MISO GLAZED AIRLINE CHICKEN BREAST

Charred Onion Puree | Crispy Taro | Bok Choy-Carrot Slaw
(gf/df)

BISTRO STEAK MEDALLIONS

Au Poivre & Cippolini Onion
(gf)

SEARED SEA BASS

Calabrian Chili Butter & Crispy Capers
(gf)

SMOKED PORK MEDALLIONS

Roasted Grape & Fennel Compote
(gf/df)

ROASTED BUTTERNUT SQUASH “STEAK”

White Bean Purée | Crispy Sage | Pomegranate Gastrique
(gf/v)

HERB-CRUSTED CAULIFLOWER FRITTER

Truffle Potato Purée | Charred Broccolini | Shallot Glaze
(gf/v)

MAPLE-GLAZED TOFU CUTLET

Sweet Potato Fondant | Braised Kale | Mustard Jus
(gf/v)



Plated Desserts

GINGER CAKE

Sauteed Apple | Spiced Sabayon | Honeycomb Toffee

MEXICAN CHOCOLATE BUDINO

(gf/v/contains nuts)

Winter *Cocktails*

HOT SPIKED BEVERAGE BAR

Choice of Hot Coffee or Hot Chocolate Spiked with a Choice of Irish Cream | Coffee Liqueur | Licor 43 | Peppermint Schnapps

ALPINE MULE

Vodka | Elderflower Liqueur | Lime Juice | Ginger Beer | Mint Sprig | Lime Wheel Garnish

BLACKBERRY-MINT BRAMBLE

Choice of Spirit | Blackberry-Mint Syrup | Lemon Juice | Crème de Cassis Float | Skewered Blackberry | Mint Sprig Garnish

WINTER MARGARITA

Tequila | Cranberry Juice | Aperol | Lime Juice | Simple Syrup | Rosemary Sprig Garnish

REVOLVER

Bourbon | Coffee Liqueur | Orange Bitters | Orange Peel Garnish

ESPRESSO MARTINI

Vodka | Coffee Liqueur | Demerara Syrup | Cold Brew | Egg-Free Foam | Coffee Bean Garnish

SINGAPORE SLING

Gin | Herbal Liqueur | Housemade Cherry Liqueur | Triple Sec | Pineapple Juice | Lime Juice | Aromatic Bitters | Club Soda | Orange Slice | Housemade Brandied Cherry Garnish

Free Spirit Cocktails

CRANBERRY SPARKLER

Cranberry Juice | Rosemary Grenadine | Lemon-Orange Oleo-Saccharum | Club Soda | Mint Sprig Garnish



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