

Holiday *party menu*



RECEPTION COLLECTION

SEASONAL BITES & FESTIVE SIPS
MADE FOR GATHERING

**TUXEDOS
& TENNIS SHOES**
A DSQUARED HOSPITALITY COMPANY

Some of the best holiday memories aren't made sitting down.

They're made while catching up with someone you haven't seen in months, introducing coworkers to your family, celebrating a team that gives their all, laughing over another glass of wine, or reaching for "just one more" hors d'oeuvre as the room buzzes around you.

This collection was built for those celebrations. Inside you'll find seasonal bites, abundant displays, festive desserts, and elevated reception-style offerings designed to bring people together and keep them there.

And if your holiday celebration calls for a seated dinner, buffet, or chef-attended stations, we've got you covered. Explore our Winter Seasonal or Signature Menus, and one of our Event Managers will help create a menu that's every bit as memorable as the people you're gathering with.

Whether you're hosting twenty or two thousand, family or colleagues, neighbors or lifelong friends, we hope this season gives you plenty of reasons to gather.

Happy Holidays,
Tuxedos & Tennis Shoes



PASSED *Around*

THOUGHTFULLY CRAFTED BITES, PASSED THROUGHOUT YOUR
CELEBRATION TO WELCOME GUESTS & SET THE TONE
FOR THE EVENING

ROASTED GRAPE CROSTINI

Candied Walnuts & Labneh

vegetarian

TWICE BAKED SWEET POTATO

Mushroom Lardon & Chili Crisp

vegan

PARSNIP CHIP

Lentil-Walnut Pâté & Herbes de Provence

gluten-free, vegan, contains nuts

PETITE REUBEN

House Corned Beef | Swiss Cheese |
Sauerkraut on Marble Rye

SHAKSHUKA DEVEILED EGGS

Harissa & Chive

vegetarian

CRISPY DUCK SPRING ROLL

Pomegranate Chutney

dairy-free

SOY-CITRUS CURED SALMON

Pickled Apple

gluten-free, dairy-free

BUTTERNUT SQUASH PANCAKE

Braised Short Rib & Crème Fraîche

FONTINA GOUGÈRES

Smoked Salmon Mousse & Chive Crème Fraîche



STAY *Awhile*

ABUNDANT, BEAUTIFULLY PRESENTED FAVORITES MADE FOR GRAZING,
GATHERING & GOING BACK FOR SECONDS

BAKED BRIE EN CROÛTE

Cranberry Orange Compote

vegetarian

TWICE BAKED SWEET POTATO

Mushroom Lardon & Chili Crisp

vegan

ROASTED MUSHROOM PIADINA

White Miso Fonduta | Caramelized Onion |
Parmesan Cheese

vegetarian

MOJO PORK SLIDER

Tangy Apple Coleslaw & Cilantro Aioli

dairy-free

SMOKED PASTRAMI SANDWICH

House Smoked Pastrami | Swiss Cheese |
Pickled Onions | Hot Honey Coleslaw on
Ciabatta

ROASTED ROOT VEGETABLE PLATTER

Cranberry-Horseradish Hummus

gluten-free, vegan

CEDAR PLANK SALMON

Fennel & Citrus Slaw

gluten-free, dairy-free

SMOKED TRI-TIP

Pomegranate BBQ Sauce & Fried Onion

gluten-free, dairy-free

RADICCHIO & ARUGULA SALAD

Blue Cheese Vinaigrette | Roasted Butternut
Squash | Candied Hazelnuts

gluten-free, vegetarian, contains nuts

SWEET POTATO SALAD

Spiced Peanut Vinaigrette | Dates | Radicchio

gluten-free, vegan, contains nuts

LEMON & HERB-ROASTED CHICKEN BREAST

Sliced Chicken Breast & Swiss Chard Pesto

gluten-free, dairy-free



SOMETHING *Sweet*

A FESTIVE FINISH MADE FOR MIXING, MINGLING & ONE MORE BITE

TOFFEE & DARK CHOCOLATE TRUFFLES

gluten-free, vegetarian

PEPPERMINT BLONDIES

White & Dark Chocolate Chips

vegetarian

SNOWMAN TRUFFLES

gluten-free, vegetarian

CHOCOLATE PEPPERMINT BARK

White & Dark Chocolate

gluten-free, vegetarian

WHITE CHOCOLATE & PISTACHIO GANACHE TRUFFLES

gluten-free, vegetarian, contains nuts

CHOCOLATE TART

Coconut Caramel & Salted Oat Crust

vegan

MAPLE PECAN CHOCOLATE BAR

gluten-free, vegan

HOT COCOA BAR

Rick Hot Cocoa topped with your choice of Whipped Cream, Marshmallows and Crushed Peppermint



RAISE *a Glass*



SIGNATURE COCKTAILS, SEASONAL FAVORITES & WARM
SIPS TO TOAST THE SEASON

ALPINE MULE

Vodka, Elderflower Liqueur, Lime Juice,
Ginger Beer, served with a Lime Wheel and
Mint Sprig Garnish

REVOLVER

Bourbon, Coffee Liqueur, Orange Bitters,
served with an Orange Peel

ESPRESSO MARTINI*

Vodka, Coffee Liqueur, Demerara Syrup,
Cold Brew, Egg-Free Foam, served with a
Coffee Bean Garnish

BLACKBERRY MINT BRAMBLE

Choice of Spirit, Blackberry-Mint Syrup, Lemon
Juice, Crème de Cassis Float, garnished with a
Mint Sprig and Skewered Blackberry

WINTER MARGARITA

Tequila, Cranberry Juice, Aperol, Lime Juice,
Simple Syrup, served with a Rosemary Sprig

SINGAPORE SLING*

Gin, Herbal Liqueur, Housemade Cherry Liqueur,
Triple Sec, Pineapple Juice, Lime Juice, Bitters,
Club Soda, garnished with an Orange Slice and
Housemade Brandied Cherry

HOT SPIKED BEVERAGE BAR

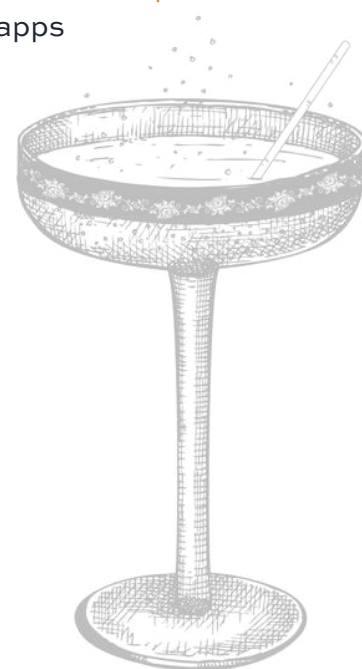
Warm up with your choice of Coffee or Hot Chocolate, paired with your favorite spirit:
Irish Cream, Coffee Liqueur, Licor 43 or Peppermint Schnapps

Free Spirit Cocktail

CRANBERRY SPARKLER

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

zero-proof



*Featured from our elevated cocktail collection; premium pricing applies.

TUXEDOS & TENNIS SHOES CATERING | DSQUARED HOSPITALITY COMPANY

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