



# *Buffet Holiday Menus*

## INCLUDES:

Chef's Selection of Artisan Breads

Freshly brewed Caffè D'arte® Coffee, assorted Stash Tea™

Infused Water Service

20 PERSON MINIMUM



SILVER CLOUD  
HOTEL

TACOMA AT POINT RUSTON WATERFRONT



# Waterfront Wonderland

\$139 PER PERSON | BUFFET

## HEIRLOOM TOMATO & STONE FRUIT

honey ricotta, chili vinaigrette, basil, mint

*\*gluten free, vegetarian*

## TUSCAN KALE SALAD

charred grapes, pear, pecorino cheese, marcona almonds, pear vinaigrette

*\*gluten free, vegetarian*

## FRUTTI DI MARE

poached shrimp, scallops, mussels, clams, lobster, oysters, assorted mignonettes, horseradish, tomato sauce

*\*gluten free*

## ROASTED KING SALMON

caramelized cauliflower, broccolini, house pesto, fregola, tomato passata

## TUSCAN HALF CHICKEN

sweet corn, broccolini, piquillo pepper, cipollini, white polenta, chicken jus

*\*gluten free*

## PUMPKIN TORTELLI

butternut squash filled squares, ricotta, amaretti cookies, brown butter, sage, almonds, chanterelles

*\*vegetarian*

A customary 24% taxable service charge (14% distributed to service personnel, 10% retained by hotel to offset administrative costs) plus applicable sales tax will be applied to all pricing. Prices subject to change without notice.

# All The Trimmings

CARVING STATION | SELECT ONE

## GARLIC & HERB CRUSTED BEEF PRIME RIB

creamy horseradish, au jus, calabrian chimichurri

*\*gluten free*

## BOURBON SMOKED TURKEY

cranberry chutney, toasted almond gravy

## BONE IN PORK PRIME RIB

port wine reduction

*\*gluten free*

# Sweet Finishes

## MASCARPONE CHEESECAKE

apple and pear compote, brown-sugar-oat crisp, warm butterscotch

*\*vegetarian*

## MARQUISE AU CHOCOLATE MOUSSE CAKE

raspberry compote, hazelnut crumble, vanilla crème anglaise

*\*vegetarian*

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# *Festival of Lights*

\$109 PER PERSON | BUFFET

## **BUTTERLEAF LETTUCE**

buttermilk tarragon dressing, crispy shallots, bacon, shaved red onion,  
pt. reyes blue cheese

*\* gluten free, vegetarian*

## **ENDIVE CAESAR**

baby gem lettuce, focaccia crouton, creamy anchovy dressing, grana padano

## **CAVATELLI PASTA**

mushroom and lentil bolognese, sun dried tomato, parmesan

*\* vegetarian*

## **PAN ROASTED SEA BASS**

corn, pancetta, asparagus, potatoes, shaved fennel, white truffle corn puree

*\* gluten free*

## **BAROLO BRAISED SHORT RIB**

brie whipped potatoes, grilled asparagus, barolo demi

*\* gluten free*

# *Sweet Finishes*

## **ASSORTED DESSERTS**

strawberry and pistachio mousse with vanilla sponge cake

hazelnut toffee chocolate genoise cake with hazelnut mousse

guinness chocolate ganache with chocolate sponge cake

carrot cake with cream cheese frosting, candied carrot strips

chocolate trilogy with gluten free cake, chantilly cream, chocolate ganache

*\* vegetarian*

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# Seasons of the Sound

\$89 PER PERSON | BUFFET

## ENDIVE CAESAR

baby gem lettuce, focaccia crouton, creamy anchovy dressing, grana padano

## BABY SPINACH SALAD

candied walnuts, apples, pt. reyes blue cheese, white balsamic vinaigrette

*\*gluten free, vegetarian*

## RISOTTO

hen of the woods and king trumpet, thyme, bechamel, parmigiano reggiano

*\*gluten free, vegetarian*

## PAN SEARED COD

calabrian chimichurri, toasted farro pilaf, wilted swiss chard

## MAPLE GLAZED PORK LOIN

yukon gold potatoes with caramelized shallots, garlic, haricot verts

*\*gluten free*

## Sweet Finishes

### ASSORTED DESSERTS

strawberry and pistachio mousse with vanilla sponge cake

hazelnut toffee chocolate genoise cake with hazelnut mousse

guinness chocolate ganache with chocolate sponge cake

carrot cake with cream cheese frosting, candied carrot strips

chocolate trilogy with gluten free cake, chantilly cream, chocolate ganache

*\*vegetarian*

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# *Plated Holiday Menus*

## INCLUDES:

One Starter Salad

Two or Three Entree Selections

Chef's Selection of Artisan Breads

Family Style Dessert (Choose 1 of 2)

Freshly brewed Caffè D'arte® Coffee, assorted Stash Tea™

Infused Water Service

20 PERSON MINIMUM



SILVER CLOUD  
HOTEL

TACOMA AT POINT RUSTON WATERFRONT



# Snowcapped Shores

\$139 PER PERSON | PLATED DINNER

*Select 1 Salad & 3 Entrees*

## “DECONSTRUCTED” CAESAR SALAD

*baby romaine leaves, burrata cheese, balsamic, oil cured tomatoes, caesar vinaigrette*

OR

## CARA CARA ORANGE & GOLDEN BEET SALAD

*shaved fennel, pickled red onions, kalamata olives, shaved ricotta salata, micro arugula, red wine & olive oil vinaigrette*

## FRESH BAKED ROLLS, SCONES, LAVASH, & FOCACCIA

served with butter & pink sea salt

*\*vegetarian*



## HALF ROASTED DUCK

*kale, fennel sausage, celery root puree, fig & marsala reduction*

*\*gluten free*

## BEEF TENDERLOIN

*cabernet reduction, parmesan potato "cakes", pea purée, garlic chips & chives*

*\*gluten free*

## SEARED SALMON

*french beans, saffron gnudi, endive marmalade*

*\*gluten free*

## GRILLED BERKSHIRE PORK CHOP

*braised beans, pork belly, greens, apple cider agrodolce*

*\*gluten free*

## WILD MUSHROOM RAVIOLI

*grilled shiitake, charred cherry tomatoes, shaved asparagus, parmesan curls, truffle au jus*

*\*vegetarian, contains gluten*

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# *Snowcapped Shores*

\$139 PER PERSON | PLATED DINNER

*Select 1 Dessert*

## *Sweet Finishes*

### **MASCARPONE CHEESECAKE**

apple and pear compote, brown-sugar-oat crisp, warm butterscotch

*\*vegetarian*

### **MARQUISE AU CHOCOLATE MOUSSE CAKE**

raspberry compote, hazelnut crumble, vanilla crème anglaise

*\*vegetarian*

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# Evergreen Tidings

\$109 PER PERSON | PLATED DINNER  
*Select 2 Entrees*

## BABY ARUGULA & RADICCHIO SALAD

*roasted butternut squash, grilled apples, bacon lardons, cider vinaigrette*

## CORN MUFFINS, CREAM BISCUITS, LAVASH & ROLLS

*served with honey butter*

*\*vegetarian*

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## PAN ROASTED BREAST OF CHICKEN

*parmesan risotto cake, sauté of seasonal vegetables, lemon rosemary au jus*

*\*gluten free*

## BRAISED BEEF SHORT RIB

*pearl onion, marble potato pave, tri-color carrots, sautéed baby spinach,*

*natural au jus*

*\*gluten free*

## SLOW ROASTED LOCAL SALMON

*curry carrot-coconut purée, vegetable terrine, herb salad*

*\*gluten free*

## LOCAL SQUASH & AMARETTO COOKIE STUFFED PASTA

*brown butter, sage, walnuts*

*\*vegetarian*

# Sweet Finishes

## ASSORTED DESSERTS

strawberry and pistachio mousse with vanilla sponge cake

hazelnut toffee chocolate genoise cake with hazelnut mousse

guinness chocolate ganache with chocolate sponge cake

carrot cake with cream cheese frosting, candied carrot strips

chocolate trilogy with gluten free cake, chantilly cream, chocolate ganache

*\*vegetarian*

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# Holiday Harvest

\$89 PER PERSON | PLATED DINNER  
*Select 2 Entrees*

## KALE & SHREDDED BRUSSEL SPROUTS CAESAR

*manchego, torn rye croutons, crispy chickpeas*

## PETITE BAGUETTES & ROLLS

*extra virgin olive oil, herbed olive oil*



## SMOKED PECAN CRUSTED CHICKEN

*artichoke white bean cassoulet, caramelized brussels sprouts, preserved lemon citrus pan gravy*

*\* gluten free*

## SEARED STRIP LOIN

*fondant potato, king mushroom, charred onion, pickled mustard seeds, currant beef reduction*

*\* gluten free*

## PACIFIC HALIBUT

*butternut squash purée, pear and apple chutney, frisée*

*\* gluten free*

## ROASTED GNUDI

*brown butter & sage, roasted sweet potato hash, charred broccoli florets*

*\* vegetarian*

# Sweet Finishes

## ASSORTED DESSERTS

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hazelnut toffee chocolate genoise cake with hazelnut mousse

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