



# *Holiday Menus*

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SILVER CLOUD  
HOTEL

TACOMA AT POINT RUSTON WATERFRONT

# Chilled Hors D'oeuvres

MAXIMUM OF 3 SELECTIONS FOR ALL HORS D'OEUVRES

## CHILLED SHRIMP

fire roasted cocktail sauce

*\*dairy free, gluten free, nut free*

## DUCK RILLETTE CROSTINI

orange bordeaux cherry reduction

*\*dairy free, nut free*

## FIG & GOAT CHEESE CROSTINI

cypress grove goat cheese, local fig jam, honey

*\*nut free, vegetarian*

## GRILLED HEART OF PALM CEVICHE

tostone, asparagus, mushrooms

*\*gluten free, nut free, vegan*

## PASTRAMI SPICED AHI TUNA ON RYE

cranberry marmalade and shallot

*\*dairy free, nut free*

## PROSCIUTTO WRAPPED MELON

balsamic glaze

*\*dairy free, gluten free, nut free*

## SPICED DEVEILED EGG

calabrian chili, chives, mustard seeds

*\*gluten free, nut free*

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.

# Chilled Hors D'oeuvres

MAXIMUM OF 3 SELECTIONS FOR ALL HORS D'OEUVRES

## VEGETABLE CEVICHE WITH PLAINTAIN

cherry tomatoes, cucumber, charred lime vinaigrette

*\*gluten free, nut free, vegan*

## WILD MUSHROOM FLATBREAD

goat and fontina cheese, roasted mushrooms, herb salad

*\*nut free, vegan*

# Hot Hors D'oeuvres

MAXIMUM OF 3 SELECTIONS FOR ALL HORS D'OEUVRES

## ARANCINI

roasted seasonal squash, parmigiano- reggiano, arrabbiata sauce

*\*nut free, vegetarian*

## FRIED CHICKEN SLIDER

hot honey ranch, carrot and daikon slaw

*\*nut free*

## MINI CRAB CAKE

old bay truffle remoulade

*\*nut free*

## MINI LOBSTER ROLL

butter, lemon

*\*nut free*

## MINI MEATBALLS

arrabbiata sauce, parsley, parmigiano- reggiano

*\*nut free*

## MOROCCAN STUFFED MUSHROOMS

couscous, cumin, and coriander

*\*dairy free, gluten free, nut free, vegan*

## PANCETTA WRAPPED DATES

goat cheese, herbs, balsamic reduction

*\*gluten free, nut free*

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# Hot Hors D'oeuvres

MAXIMUM OF 3 SELECTIONS FOR ALL HORS D'OEUVRES

## ROASTED LEEK, ONION, & GRUYERE TARTLET

cherry- armanac gastrique

*\*nut free, vegetarian*

## SERRANO CHILI SKIRT STEAK SKEWER

charred green onion and poblano puree

*\*dairy free, gluten free, nut free*

## TOFU KEBAB

zucchini, yellow squash, red onion, sweet thai chili sauce, soy sauce

*\*gluten free, vegan*

## ZUCCHINI CANNOLI

ricotta, herbs, arrabiata, smoked paprika

*\*nut free, vegetarian*

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# *Plated Dinner*

## INCLUDES:

Freshly brewed Caffe D'arte® Coffee, assorted Steven Smith Teamaker Tea

Chef's Selection of Artisan Breads

Three Hors d'oeuvres (stationed or passed)

One Starter Salad

Two Entrée Selections or One Duet Entrée Selection

One Dessert

20 PERSON MINIMUM



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# Starter Salads

SELECT ONE

## ARUGULA & SPINACH SALAD

beet, red onion, shaved parmesan, sherry shallot vinaigrette

*\* gluten free, nut free*

## CAPRESE SALAD

vine-ripened tomato, fresh mozzarella, basil, balsamic vinaigrette

*\* gluten free, nut free, vegetarian*

## ORGANIC GREEN SALAD

radish tomato, herbs, cucumber, green goddess dressing

*\* gluten free, nut free, vegan*

## MAROULOSALATA (GREEK SALAD)

fresh romaine, herbs, whipped feta, lemon vinaigrette

*\* gluten free, nut free*

## POINT RUSTON CAESAR SALAD

little gems, cherry tomato, parmigiano, croutons, caesar dressing

*\* nut free*

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# Entrées

SELECT TWO ENTRÉES OR ONE DUO ENTRÉE  
THIRD ENTRÉE MAY BE ADDED AT \$10 PER PERSON

## BEEF TENDERLOIN & GRILLED SCALLOPS DUO | \$106

collard green pesto, whipped potatoes, asparagus, carrots, red wine reduction  
*\*gluten free*

## GRILLED NEW YORK STRIP STEAK | \$100

thyme roasted new potatoes, wild mushrooms, red wine reduction  
*\*dairy free, gluten free*

## GRILLED PORK CHOP | \$98

cherry bourbon jus, lardon smoked gouda, polenta, brussels sprouts  
*\*gluten free, nut free*

## QUINOA STUFFED ACORN SQUASH | \$90

mushrooms, sundried tomatoes, kale, roasted pepper coulis  
*\*vegan*

## PAN ROASTED STEELHEAD TROUT | \$96

fingerling potatoes, cauliflower puree, asparagus, romesco sauce  
*\*gluten free*

## SWEET TEA BRINED ROASTED CHICKEN BREAST | \$92

honey glazed root vegetables, farro risotto, lemon oil  
*\*nut free*

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# Desserts

SELECT ONE

## DOUBLE CHOCOLATE STOUT CAKE

coco nib, chocolate ganache

*\*nut free, vegetarian*

## CITRUS PANNA COTTA

shortbread, brown butter financier, blood orange & mint sauce

*\*gluten free, nut free*

## CHOCOLATE PEANUT CARAMEL TART

chocolate sauce

*\*vegetarian*

## NEW YORK STYLE CHEESECAKE

strawberries, graham cracker crust, berry sauce

*\*nut free, vegetarian*

## SEASONAL FRUIT TART

*Chef's selection*

*\*vegan*

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# *Dinner Buffets*

INCLUDES:

Chef's Selection of Artisan Breads

Three Hors d'oeuvres (stationed or passed)

Freshly brewed Caffè D'arte® Coffee, assorted Steven Smith Teamaker Tea

Infused Water Service

20 PERSON MINIMUM



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# Waterfront Wonderland

\$139 PER PERSON | BUFFET

## ORGANIC GREEN SALAD

radish tomato, herbs, cucumber, green goddess dressing

*\* gluten free, nut free, vegan*

## MAROULOSALATA (GREEK SALAD)

fresh romaine, herbs, whipped feta, lemon vinaigrette

*\* gluten free, nut free*

## QUINOA STUFFED PORTABELLO MUSHROOM

sun dried tomatoes, kale, roasted red pepper coulis

*\* gluten free, vegan*

## GULF SHRIMP

saffron risotto, blistered tomato, lemon zest, parsley

*\* gluten free*

## GRILLED FILET MIGNON

red wine bordelaise, roasted garlic mashed potatoes, broccolini

*\* gluten free, nut free*

## DOUBLE CHOCOLATE STOUT CAKE

coco nib, chocolate ganache

*\* vegetarian, nut free*

## CITRUS PANNA COTTA

shortbread, brown butter financier, blood orange & mint sauce

*\* gluten free, nut free*

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# Holiday Harvest

\$109 PER PERSON | BUFFET

## ARUGULA & SPINACH SALAD

beet, red onion, shaved parmesan, sherry shallot vinaigrette

*\*gluten free, nut free*

## ORGANIC GREEN SALAD

radish tomato, herbs, cucumber, green goddess dressing

*\*gluten free, nut free, vegan*

## QUINOA STUFFED PORTABELLO MUSHROOM

sun dried tomatoes, kale, roasted red pepper coulis

*\*gluten free, vegan*

## GRILLED NEW YORK STRIP STEAK

thyme roasted new potatoes, wild mushrooms, red wine reduction

*\*dairy free, gluten free*

## SEARED SALMON

farro risotto, lemon oil, asparagus

*\*dairy free, gluten free*

## CARROT CAKE

cream cheese frosting, candied carrot strips

*\*vegetarian, nut free*

## CHOCOLATE PEANUT CARAMEL TART

chocolate sauce

*\*vegetarian*

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# Evergreen Tidings

\$89 PER PERSON | BUFFET

## ORGANIC GREEN SALAD

radish tomato, herbs, cucumber, green goddess dressing

*\*gluten free, nut free, vegan*

## POINT RUSTON CAESAR SALAD

little gems, cherry tomato, parmigiano, croutons, caesar dressing

*\*nut free*

## QUINOA STUFFED PORTABELLO MUSHROOM

sun dried tomatoes, kale, roasted red pepper coulis

*\*gluten free, vegan*

## SWEET TEA BRINED ROASTED CHICKEN BREAST

rosemary and thyme root vegetables, parsley

*\*gluten free*

## ROASTED PORK LOIN

red wine bordelaise, roasted brussel sprouts, saba, lemon

*\*gluten free, nut free*

## CHEF'S SELECTION OF HOLIDAY BARS

cream puffs, cake stackers, seasonal tart, mousse shooters, macarons, mini doughnuts, mini cupcakes assortment of holiday bars

*\*vegetarian*

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*Stations & Displays*



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# Stations & Displays

MAXIMUM THREE SELECTIONS | 20 PERSON MINIMUM  
\$150 ++ CHEF ATTENDANT FEE MAY APPLY

## AMERICAN CHARCUTERIE | \$17 PER PERSON

artisan sliced cured meats, local and domestic cheeses, dried fruit and nuts, citrus marinated olives, preserves, crackers and artisan breads

## CHILLED SEAFOOD DISPLAY | \$34 PER PERSON

oysters on the half-shell, mussels, clams, poached shrimp, red snapper poke, crab legs, traditional accompaniments

## CHEF'S SELECTION OF HOLIDAY TREATS | \$14 PER PERSON

cream puffs, cake stackers, seasonal tart, mousse shooters, macarons, mini doughnuts, mini cupcakes assortment of holiday bars

*\* vegetarian*

## BAKED POTATO BAR | \$22 PER PERSON

russet and sweet potatoes

toppings:

shredded cheese

chives

bacon crumbles

jalapeños

sour cream

butter

olive oil

salt & pepper

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# Stations & Displays

MAXIMUM THREE SELECTIONS | 20 PERSON MINIMUM  
\$150 ++ CHEF ATTENDANT FEE MAY APPLY

## PASTA STATION | \$27 PER PERSON

onions, spinach, bell peppers, mushrooms, broccoli, roasted tomatoes,  
parmesan cheese

pasta | select two

cavatappi

penne

rigatoni

spaghetti

*\*gluten free pasta available upon request*

sauce | select two

bolognese

pesto

sugo

vodka cream

protein | select two

mini beef and pork meatballs

mini turkey meatballs

grilled chicken

italian sausage

pancetta

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# Stations & Displays

MAXIMUM THREE SELECTIONS | 20 PERSON MINIMUM

\$150 ++ CHEF ATTENDANT FEE MAY APPLY

## CREPE STATION | \$23 PER PERSON | MAXIMUM THREE SELECTIONS SWEET

Bremerton Foster (banana bread)

*bananas, marscapone, cinnamon sugar, whipped cream, salted caramel,*

Sumner Sugar Swirls (cinnamon sugar)

*butter and cinnamon sugar*

Yuzu Lemon Berry

*yuzu marmalade, berry compote*

NY Crepe of Mind

*cheesecake, strawberry compote, graham crackers*

Point Ruston Pistachio and Peaches

*roasted peaches, pistachio cream, powdered sugar*

Cookie Spread

*crushed oreo cookies and nutella spread*

## SAVORY

The Sailor

*mozzarella, herbed feta, spinach, roasted mushrooms*

Steakhouse

*steak, asparagus, gruyere*

BCT

*bacon, goat cheese, tomato*

Point Defiance Pesto

*turkey, mozzarella, pesto*

Seattle Spin

*spinach and artichoke cream cheese spread*

Alpine Ruston

*ham, swiss, dijon*

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*Event Enhancements*



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# All The Trimmings

SELECT ONE | \$25 PER PERSON | MINIMUM 20 PERSONS

## BEEF TENDERLOIN

red wine demi, horseradish crème

*\*gluten free, nut free*

## COFFEE RUBBED ELK LOIN

huckleberry gastrique

*\*dairy free, gluten free, nut free*

## HERB ROASTED LEG OF LAMB

mint jus

*\*dairy free, gluten free, nut free*

## HOUSE ROASTED TURKEY BREAST

black pepper gravy

*\*nut free*

## GRILLED PORK LOIN

peach and cherry barbecue sauce

*\*dairy free, gluten free, nut free*

## SLOW BAKED PRIME RIB

port wine demi, horseradish crème

*\*gluten free, nut free*

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# *Polar Express Cocoa Station*

\$9 PER PERSON | MINIMUM 20 PERSONS

## STEAMING HOT COCOA + APPLE CIDER

mini marshmallows

cinnamon sticks

peppermint candy canes

pirouline cookies

whipped cream

dark chocolate curls

coconut flakes

sprinkles

pecans

chocolate syrup

caramel syrup

lemon wedges

*\*vegetarian*

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