Holiday Menus

CONTENT:

Chilled & Hot Hors d'oeurves

Plated Dinner Selections

Buffet Dinner Selections

Stations & Displays

Event Enhancements

SILVER CLOUD HOTEL

TACOMA AT POINT RUSTON WATERFRONT

Chilled Hors D'oeuvres

MAXIMUM OF 3 SELECTIONS FOR ALL HORS D'OEUVRES

SMOKED TROUT MOUSSE TARTLET
dill, pickled shallot
**nut free*

ROASTED BEET SKEWERS
cashew cream, pistachio dust
**dairy free, gluten free, vegan*

WINTER FIG & GOAT CHEESE CROSTINI
balsamic drizzle
**nut free, vegetarian*

ENDIVE SPEARS
pear, gorgonzola, candied walnut
**gluten free*

SPICED DEVILED EGG
calabrian chili, chives, mustard seeds
**gluten free, nut free*

CHICKEN SALAD TARTLETS
**nut free*

MINI CAPRESE SKEWERS
mozzarella, tomato, basil
**nut free, gluten 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.

Hot Hors D'oeuvres

MAXIMUM OF 3 SELECTIONS FOR ALL HORS D'OEUVRES

DUCK CONFIT CROQUETTE
cranberry gastrique
**nut free, gluten free, dairy free*

TRUFFLE MUSHROOM ARANCINI
parmesan aioli
**nut free*

HERB-CRUSTED PORK TENDERLOIN BITES
apple mostarda
**nut free, gluten free, dairy free*

SWEET POTATO & CARAMELIZED ONION TARTLET
thyme
**nut free, gluten free*

ROASTED CAULIFLOWER BITES
romesco sauce
**nut free, dairy free, gluten free, vegan*

BUTTERNUT SQUASH SOUP SHOOTERS
sage oil, pepitas
**gluten free*

CARAMELIZED ONION & GRUYERE TARTLETS
**nut free*

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Hot Hors D'oeuvres

MAXIMUM OF 3 SELECTIONS FOR ALL HORS D'OEUVRES

MINI POTATO RÖSTI
crème fraîche, chive
**nut free*

CRANBERRY & BRIE PHYLLO BITES
**nut free*

MINI TARTS WITH BRIE & WINTER MOSTARDA
**nut free*

BACON-WRAPPED MEDJOOL DATES
**gluten free, dairy free, nut free*

PORK BELLY SKEWERS
cranberry glaze
**gluten free, dairy free, nut free*

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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

SILVER CLOUD HOTEL
TACOMA AT POINT RUSTON WATERFRONT

Starter Salads

SELECT ONE

SHAVED BRUSSELS & KALE SALAD
apples, manchego, cider vinaigrette
**gluten free, nut free, vegetarian*

WINTER CITRUS & ENDIVE SALAD
blood orange, fennel, olive oil-chive vinaigrette
**gluten free, vegetarian*

ROASTED BEET & WHIPPED CHÈVRE
pistachio dukkah, arugula, orange honey
**gluten free, vegetarian*

POINT RUSTON CAESAR
little gems, parmigiano crisp, garlic croutons
**nut free*

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Entrées

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

PEPPERCORN-CRUSTED BEEF TENDERLOIN | $110

black-garlic bordelaise, whipped parmesan potatoes, charred broccolini
**gluten free*

CIDER-BRINED PORK TENDERLOIN | $98

apple-calvados jus, sage mascarpone polenta, honey glazed carrots, spiced apple chutney
**gluten free*

TURKEY ROULADE | $94

wild mushroom & herb stuffing, thyme jus, creamy orzo, roasted root vegetables, cranberry-mostarda
**nut free*

MAPLE-MISO SALMON | $96

parsnip purée, roasted fennel, sesame-citrus gremolata
**vegan*

PISTACHIO-CRUSTED STEELHEAD | $96

charred lemon beurre monté, herb fingerlings, roasted cauliflower with romesco
**gluten free*

VEGETABLE TERRINE | $84

mushroom duxelles, spinach & roasted squash, red wine jus, celeriac purée, baby carrots
**nut free*

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Duet Entrées

BEEF TENDERLOIN & SALMON| $116

whipped potatoes, charred broccolini, roasted fennel, bordelaise & miso-maple glaze

**gluten free*

TURKEY ROULADE & PORK TENDERLOIN | $104

wild mushroom & herb stuffing, honey glazed carrots, thyme jus & apple-calvados jus

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Desserts

SELECT ONE

EGGNOG PANNA COTTA
gingerbread crumble, spiced caramel
**gluten free, vegetarian*

CHOCOLATE HAZELNUT CAKE
cranberry compote, crème anglaise
**vegetarian*

CARAMELIZED APPLE TARTE TATIN
calvados cream
**vegetarian*

CITRUS PAVLOVA
blood orange curd, mint
**gluten free*

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

Infused Water Service

20 PERSON MINIMUM

SILVER CLOUD HOTEL
TACOMA AT POINT RUSTON WATERFRONT

Waterfront Wonderland

$139 PER PERSON | BUFFET

SHAVED BRUSSELS & KALE SALAD
apples, manchego, cider vinaigrette
**gluten free, dairy free, nut free*

WINTER GREENS SALAD
pomegranate, goat cheese, spiced pepitas, champagne vinaigrette
**gluten free*

ROASTED TURKEY BREAST
thyme gravy, cranberry orange chutney
**gluten free, dairy free, nut free*

HERB-CRUSTED PRIME RIB
au jus, horseradish crème
**gluten free, nut free*

WILD MUSHROOM LASAGNA
béchamel, spinach, parmesan
**nut free*

PARMESAN WHIPPED POTATOES
**gluten free, nut free*

TRUFFLE MAC & CHEESE
**nut free*

CHARRED BRUSSELS SPROUTS
**gluten free, dairy free, nut free*

EGGNOG PANNA COTTA
gingerbread crumble, spiced caramel
**gluten free, vegetarian*

CHOCOLATE HAZELNUT CAKE
cranberry compote, crème anglaise
**vegetarian*

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Holiday Harvest

$109 PER PERSON | BUFFET

WINTER GREENS SALAD
dried cranberries, feta, candied pecans, sherry vinaigrette
**gluten free*

POINT RUSTON CAESAR
little gems, parmigiano crisp, garlic croutons
**nut free*

CIDER-BRINED PORK LOIN
calvados jus, roasted apples
**gluten free, dairy free, nut free*

GRILLED PETIT FILET
sauce au poivre, toasted peppercorn, garlic, demi
**gluten free, nut free*

BUTTERNUT SQUASH RAVIOLI
sage brown butter, crispy shallots
**vegetarian*

ROASTED GARLIC MASHED POTATOES
**vegetarian, nut free*

SWEET POTATO GRATIN
**vegetarian, nut free, gluten free*

ROASTED ROOT VEGETABLES
**vegetarian, nut free, dairy free, gluten free*

CITRUS PAVLOVA
blood orange curd, mint
**gluten free*

CHOCOLATE HAZELNUT CAKE
cranberry compote, crème anglaise
**vegetarian*

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Evergreen Tidings

$89 PER PERSON | BUFFET

GARDEN SALAD
tomato, cucumber, balsamic vinaigrette
**gluten free, nut free, dairy free*

POINT RUSTON CAESAR
little gems, parmigiano crisp, garlic croutons
**nut free*

ROASTED TURKEY BREAST
thyme gravy, cranberry-orange chutney
**gluten free, dairy free, nut free*

BAKED HAM
honey-mustard glaze
**gluten free, dairy free, nut free*

PENNE PASTA
roasted vegetables, garlic cream sauce
**nut free*

BUTTERED MASHED POTATOES
**gluten free, nut free*

HERB RICE PILAF
**gluten free, dairy free, nut free*

CARAMELIZED APPLE TARTE TATIN
calvados cream
**vegetarian*

SEASONAL FRUIT TART
Chef*'s selection*
**vegan*

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Stations & Displays

SILVER CLOUD
HOTEL
TACOMA AT POINT RUSTON WATERFRONT

Stations & Displays

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

GNOCCHI STATION | $27 PER PERSON

potato gnocchi sautéed to order with choice of:

sauces
brown butter & sage
**gluten free, nut free*
creamy gorgonzola
**gluten free, nut free*
tomato basil
**gluten free*

toppings
parmesan
roasted vegetables
italian sausage
shrimp *(+$3)*

HOLIDAY SLIDER STATION | $13 PER PERSON

mini brioche buns with:

braised beef brisket
caramelized onion jus
**dairy free, nut free*

roast turkey with cranberry aioli
**dairy free, gluten free*

roasted vegetable & pesto
gluten free, dairy free, nut free

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Stations & Displays

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

PASTA STATION | $27 PER PERSON

pasta | select two
orecchiette
penne
cheese tortellini
**gluten free pasta available upon request*

sauce | select two
wild mushroom cream
**nut free*
pesto cream
**gluten free, nut free*
Marinara
**gluten free, dairy free, nut free*

toppings | select two
parmesan
roasted vegetables
italian sausage
shrimp *(+$3)*

SEAFOOD RAW BAR | MARKET PRICE

oysters, gulf prawns, ceviche cups, cocktail sauce, mignonette
**gluten free, dairy free, nut free*

Event Enhancements

SILVER CLOUD
HOTEL
TACOMA AT POINT RUSTON WATERFRONT

All The Trimmings

SELECT ONE | $25 PER PERSON | MINIMUM 20 PERSONS

HERB-CRUSTED PRIME RIB
au jus, horseradish crème
**gluten free, nut free*

PORCHETTA
rosemary, garlic, fennel pollen, pork jus
**dairy free, gluten free, nut free*

MAPLE-GLAZED PORK CROWN ROAST
spiced apple compote
**dairy free, gluten free, nut free*

CIDER-BRINED TURKEY BREAST
thyme gravy, cranberry relish
**dairy free, gluten free, nut free*

BROWN SUGAR GLAZED SPIRAL HAM
clove-orange glaze
**dairy-free, gluten free, nut free*

GARLIC & HERB PORK LOIN
apple demi glace
**gluten free, dairy 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
peppermint candy canes
pirouline cookies
whipped cream
dark chocolate curls
sprinkles
pecans
chocolate syrup
caramel syrup
lemon wedges

**vegetarian*

Holiday Dessert Station

$13 PER PERSON | MINIMUM 20 PERSONS

MINI PUMPKIN CHEESECAKE

ginersnap crust

**nut free*

CHOCOLATE POT DE CRÈME

sea salt, vanilla whip

**gluten free, nut free*

PEAR & CRANBERRY CROSTATAS

rosemary sugar crust

**dairy free, nut free*

EGGNOG TIRAMISU

nutmeg dust, bourbon cream

**nut free*

CINNAMON SUGAR DOUGHNOT HOLES

crème anglaise dip

**nut free*

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