

# 2018 HOLIDAY BUFFET

**\$64 per person**

fresh baked artisan breads with honey thyme butter

**Harvest Blackberry Salad (V\*, G)**

fresh organic blackberries, candied pecans and goat cheese organic mixed greens served with a dijon mustard-balsamic vinaigrette

**Caramelized Organic Leek & Potato Soup (V, Vg, G)**

garnished with chives

**Holiday Vegetables (V, Vg, G)**

fennel, zucchini, yellow and butternut squash, and red onion

**Savory Roasted Red Potatoes (V, Vg, G)**

fresh organic garlic and thyme

**Grilled Wild Alaskan Sockeye (G)**

cranberry ginger mustard sauce

**Roasted Rosemary Chicken Breast (G)**

with cran-blackberry compote & herb-chicken demi glaze

**Chef-attended Carving Station (G) (choose one)**

**Certified Angus Beef® Herb-Crusted Prime Rib (8 oz)**

with natural jus and fresh horseradish cream

- OR -

**Honey-Glazed Ham (8 oz)**

brown sugar glaze with grilled pineapple

**DESSERT**

**Carrot Cake (V)**

cream cheese drizzle, caramel sauce

**Apple and Pecan Pie (V)**

honey vanilla whipped cream

**OPTIONAL ADD-ONS:**

**Marionberry Sorbet (V, Vg, G) \$9 per person**

garnished with mint

**Holiday Peppermint Bark (V, G) \$12 per person**

dark chocolate, crème de menthe bark topped with white chocolate drizzle.

(May contain trace amounts of dairy.)

V=Vegetarian, Vg=Vegan, G=Gluten-free

\*= Vegan upon request



2441 N. Northlake Way, Seattle, WA 98103 | [waterwayscruises.com](http://waterwayscruises.com)

# 2018 HOLIDAY PLATED

**\$79 per person**

fresh baked artisan breads with honey thyme butter

**First Course:**

**Caramelized Organic Leek and Potato Soup (V, Vg, G)**  
garnished with fresh chives

**Second Course:**

**Winter Treasures Salad (V, G)**

organic greens, Granny Smith apples, Gorgonzola cheese, spicy candied pecans, dried cherries, pomegranate vinaigrette

**Third Course:**

(Your choice of Entrée)

**Certified Angus Beef @ Grilled N.Y. Steak (G)**

house made pesto roasted red potatoes, sautéed seasonal fall vegetables, shiitake & blue oyster mushrooms, whole grain mustard demi-glace

-Or-

**Grilled Wild Alaskan Salmon**

fall vegetable tabbouleh, sautéed seasonal fall vegetables, blackberry beurre blanc sauce

-Or-

**Pan Seared Bone-in Chicken (G)**

house made pesto roasted red potatoes, sautéed seasonal fall vegetables, chicken leek demi-glace

-Or-

**Rustic Risotto (V, Vg, G)**

savory wild mushrooms, fresh local zucchini and butternut squash, fresh spinach, leeks, fresh herbs

**Fourth Course:**

**Waterways Blackberry Crème Brulee (V, G)**

honey vanilla whipped cream, fresh mint

**OPTIONAL ADD-ONS:**

**Marionberry Sorbet (V, Vg, G) \$9 per per**

garnished with mint

**Holiday Peppermint Bark (V, G) \$12 per person**

dark chocolate, crème de menthe bark topped with white chocolate drizzle.  
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