



## **Orvis and Orvis Real Estate Holiday Party Menu**

### **Appetizers**

***Chilled Fish & Seafood Display***

***Carpaccio of House Cured Salmon***

***Alderwood Smoked Rainbow Trout and Sea Scallops***

***Seared Tuna Sushimi & Marinated Penn Cove Mussels***

*Chef Hartner's Fresh Herb Mustard Aioli and Sesame Toasted Baguette Slices*

***Pacific Oyster Shooters, Mignonette***

*A Shallot and Red Wine Sauce*

***Cheese Display***

*Assortment of Local Cheeses*

### **Soup**

***Cream of Wild Mushroom Soup With Champagne***

*Local Mushrooms in Season*

### **Salad**

***Wedge Salad***

*Lettuce Hearts, Tomatoes, Pickled Red Onions, Local Blue Cheese and Aged Balsamic Glaze*

### **Entrees**

*Served buffet style*

***Seafood Griddle Cake with Rémoulade Sauce***

*Crabmeat, Scallops and Shrimp with Fresh Herbs*

***Sautéed Medallions of Beef Tenderloin, Au Poivre***

*Seasoned With Cracked Pepper and Finished With Brandy, Demi Glaze and Cream*

***Roasted Chateau Potato Scented with Truffle Oil***

***Stuffed Zucchini Rondale with Tomato Ragout***

***Buttered Spaghetti Squash***

### **Columbia City Bakery Desserts**

*Served family style or buffet style later in the evening*

***Hazelnut Cake***

*Our pastry chef's personal favorite*

*Hazelnut Cake, brushed with brandy syrup, Raspberry Preserves*

*Lightly Sweetened Whipped Cream and Silky Chocolate Ganache*

***Flourless Chocolate Truffle Torte***

*Moist and rich, with a touch of espresso*

**Robert Hartner, CEC | Chef/ Owner**

3815 South Othello Street, Suite 100-247 | Seattle, WA 98118

w: 206-257-5724 | c: 214-552-0525 | robert@chefhartner.com | chefhartner.com

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