

holiday menu

2017



{HORS D'OEUVRES}

- **House-Smoked Columbia River Salmon Dip**  
Served with crackers
- **Northwest-Style Crab Cakes**  
Served with housemade tartar sauce
- **Clams Casino** on the half shell with bacon & herbs
- **Reedville Pancetta Wrapped Prawns**
- **Bite-Sized Baked Brie** - with housemade jam
- **Acorn Squash Risotto Fritters** - with fried sage
- **Stuffed Mushrooms** - with apple, sausage & pecans
- **Caramelized Date, Walnut & Goat Cheese Crostini**
- **Local Honey, Apple & Brie Crostini**

{OUR ENTREES}

- **Herb-Crusted Prime Rib** - with au jus & horseradish cream
- **Slow-Smoked Turkey Breast** - with minted cranberries
- **House-Smoked Carlton Farms Ham** - with maple-ginger glaze *(note: minimum 1 week notice for this item)*
- **Baron of Beef** - with wild mushroom ragout
- **Turkey Roulade** - with sage leaves & cranberry chutney
- **Mulled Cider-Braised Carlton Farms Pork** - with caramelized apple & onion
- **Wild Mushroom & Winter Greens Lasagna** - vegetarian
- **Plank Roasted Salmon** - with citrus salsa
- **Smoked Turkey Legs**

2017 Holiday Buffet Menu:

- Slow-Smoked Turkey Breast**
- House-Smoked Carlton Farms Ham**
- Holiday Spinach Salad | Au Gratin Potatoes**
- Bacon & Brown Sugar Brussel Sprouts**
- Sausage & Herb Stuffing**
- Housemade Dinner Rolls & Butter**
- Pumpkin Spiced Bread Pudding**



For additional selections, please refer to our menu packet online at: [reedvillecatering.com](http://reedvillecatering.com)  
To plan your event, please contact us by email: [info@reedvillecatering.com](mailto:info@reedvillecatering.com), or by phone: **503.642.9898**

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{SALAD SELECTIONS}

- **Holiday Spinach Salad** - with baby spinach with candied pecans, dried cranberries, crumbled feta, pickled onions & balsamic vinaigrette
- **Kale Chopped Salad** - with kale with cara cara navel oranges, pomegranate, sliced almonds & citrus-shallot vinaigrette
- **Butter Lettuce Salad** - with smoked golden beets, crispy shallots, shaved sheep's cheese, apple chutney & pomegranate vinaigrette
- **Shaved Root Vegetable Salad**

{ACCOMPANIMENTS}

- **Buttermilk Mashed Potatoes** - with pan gravy
- **Au Gratin Potatoes**
- **Twice Baked Potatoes**
- **Roasted Yams** - with maple butter & sage
- **Winter Savory Bread Pudding** - with butternut squash, sage and Oregon Heritage Farm apples
- **Roasted Winter Vegetables** (au gratin available)
- **Bacon & Brown Sugar Brussel Sprouts**
- **Vegetable Gratin**

"It's the most wonderful time of year."

{HOLIDAY DESSERTS}

- **Brown Butter Pear Tart**
- **Sweet Potato Cake**
- **Blood Orange Panna Cotta**
- **Cranberry Orange Cake**
- **Rum Raisin Bread Pudding**
- **Chocolate Mint Trifle**
- **Holiday Cookies, Bars and Brownies**
- **Pumpkin Spiced Bread Pudding**
- **Dessert Sampler** - an assortment of mini desserts including cakes, tarts and/or pastries (3 per)

