



Cambria Catering
& Special Events

Full Service
Fall/Holiday Menu



Cambria Catering
& Special Events

HOLIDAY DELIVERY MENU I.

HOLIDAY DELIVERY MENU \$11.95* PER/PERSON

FOOD DELIVERY ONLY

**PRICES BASED ON A 50 PERSON MINIMUM*

**ADD SERVERS TO MAKE IT FULL SERVICE*

MAIN ENTRÉE: SELECT TWO

- HERB ROASTED TURKEY* WITH CORIANDER SPICED CRANBERRY SAUCE
- HONEY SAGE BAKED HAM* WITH APPLE BRANDY SPICED APPLESAUCE
- ROASTED CRACKED PEPPER BARON OF BEEF* WITH AU JUS AND HORSERADISH

SIDE DISHES: INCLUDES ALL

- GARLIC WHIPPED POTATOES
- FALL VEGETABLE MEDLEY OF ROASTED CARROTS PARSNIPS AND SWEET POTATOES
- HARVEST SALAD OF FIELD GREENS WITH APPLE-CIDER VINAIGRETTE, FETA CHEESE AND CANDIED WALNUTS.
- ASSORTED BREADS AND ROLLS FROM "OLD TOWNE BAKERY" WITH BUTTER

DESSERT: SELECT ONE: ADD \$1

- TIRAMISU
- ASSORTED CHEESE CAKES
- BREAD PUDDING
- BLACK FORREST CAKE
- WHITE CHOCOLATE BREAD PUDDING

BEVERAGES: ADD \$1.50 PER/PERSON

- ASSORTED SODA BEVERAGES
- HONEY SPICED WASSAIL
- ORANGE SPICED CREAMY HOT CHOCOLATE
- FRESH HOT COFFEE WITH ASSORTED CREAMERS



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HOLIDAY DELIVERY MENU II.

HOLIDAY DELIVERY MENU \$16.95* PER/PERSON

FOOD DELIVERY ONLY

*PRICES BASED ON A 50 PERSON MINIMUM

MAIN ENTRÉE: *select two*

- HERB ROASTED TURKEY WITH CORIANDER SPICED CRANBERRY SAUCE
- HONEY SAGE BAKED HAM WITH APPLE BRANDY SPICED APPLESAUCE
- HARVEST STUFFED CHICKEN BREAST WITH A GRAND MARNIER SAUCE.
- MUSHROOM STUFFED CHICKEN WITH TOMATO TARRAGON MASCARPONE SAUCE
- HONEY BUTTER AND SAGE ROASTED SLICED HAM

-SELECT ONE-

- ROASTED CRACKED PEPPER BARON OF BEEF WITH AU JUS AND HORSERADISH
- NEW YORK STRIP ROAST WITH AUJUS AND CREAMED HORSERADDISH
- PRIME RIB-EYE ROAST AUJUS AND CREAMED HORSERADDISH

SIDE DISHES: INCLUDES ALL

- GARLIC WHIPPED POTATOES
- FALL VEGETABLE MEDLEY OF ROASTED CARROTS PARSNIPS AND SWEET POTATOES
- HARVEST SALAD OF FIELD GREENS WITH APPLE-CIDER VINAIGRETTE, FETA CHEESE AND CANDIED WALNUTS.
- ASSORTED BREADS AND ROLLS FROM "OLD TOWNE BAKERY" WITH BUTTER

DESSERT: SELECT ONE: ADD \$1

- TIRAMISU
- ASSORTED CHEESE CAKES
- BREAD PUDDING
- BLACK FORREST CAKE
- WHITE CHOCOLATE BREAD PUDDING

BEVERAGES: ADD \$1.50 PER/PERSON

- ASSORTED SODA BEVERAGES
- HONEY SPICED WASSAIL
- ORANGE SPICED CREAMY HOT CHOCOLATE
- FRESH HOT COFFEE WITH ASSORTED CREAMERS



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FULL SERVICE

Our menu prices begin at **\$19 per/person***

Additional Entrée of equal or lesser value Starting at \$3 more

For sit-down service, add \$5 per/person service charge

Each selection **includes the following:**

MENU INCLUDES:

- PUNCH /LEMONADE SERVICE, PRESET WATER AND COFFEE
- GARLIC ROASTED MASHED POTATOES,
- ROASTED FALL VEGETABLE MEDLEY OF PARSNIPS, CARROTS AND SWEET POTATOES, (*SEE SUBSTITUTES FOR ALTERNATIVES*)
- HARVEST SALAD OF FIELD GREENS, SLICED APPLE, CANDIED WALNUTS , AND GORGONZOLA CHEESE IN AN APPLE CIDER VINAIGRETTE.

SERVICES INCLUDE:

- SERVERS:SET-UP/CLEAN-UP WITH EVENT SUPERVISOR
- LINENS & SKIRTING; NAPKINS, FULL-LENGTH TABLECLOTHS FOR GUEST AND SERVICE TABLES
- CHINAWARE/SILVERWARE/GLASSWARE
- SERVING EQUIPMENT OF ROLL-TOP CHAFERS, PEWTER AND PORCELAIN

*Prices based on minimum 100 guests and may otherwise be subject to change

Prices do not include 18% gratuity and applicable taxes



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FALL /HOLIDAY MENU

Each entrée(s) includes: Star selection, Vegetable selection, Fresh Artisan Breads and butter, Apple farm salad (or salad of Choice) as well as lemonade /punch selection

ROCK CORNISH HEN \$25

ROASTED TILL CRISPY AND TENDER, SERVED WITH HONEY ORANGE MARMALADE

GRAN-MARNE APPLE SALMON \$27

FRESH ATLANTIC SALMON SEARED WITH A CINNAMON BURRE-BLANC, WHIPPED MASHED POTATOES WITH WHITE CHEDDAR AND FRENCH GREENS

FRENCHED RACK OF LAMB \$27

WITH A CHERRY AND PORT WINE REDUCTION SAUCE, ROASTED GARLIC MASHED YUKON GOLD POTATOES AND TARRAGON ROASTED CARROTS

HONEY AND SAGE HAM \$19

HONEY AND SAGE COOKED HAM WITH A APPLE BRANDY-SPICED APPLE SAUCE

HARVEST STUFFED CHICKEN \$21

NATURAL CHICKEN BREAST STUFFED WITH CRANBERRIES, APPLE, ORANGE ZEST, WHITE CHEDDAR, AND PEPPERCORN, FINISHED WITH A GRAND MARNIER SAUCE.

GRILLED PORK TENDERLOIN \$23

WITH BROWN SUGAR & CORIANDER RUB FINISHED WITH AN APPLE BRANDY GLAZE

CHICKEN MASCARPONE \$20

WILD MUSHROOM STUFFED CHICKEN WITH TOMATO TARRAGON MASCARPONE SAUCE

ROAST BREAST OF TURKEY \$19

CHEF-CARVED TENDER ROASTED BREAST OF TURKEY SERVED WITH A CRANBERRY-PORT GLAZE

CRACKED PEPPERCORN BEEF \$19

TOP ROUND ROASTED WITH WHOLE CLOVES OF GARLIC, FRESH, CRACKED PEPPERCORN AND SERVED WITH AU JUS AND WHIPPED CREAM HORSERADISH

NEW YORK ROAST \$23

ANGUS STRIP NEW YORK STRIP, SLOW ROASTED IN HERBS AND SPICES UNTIL PERFECTLY PINK. SERVED WITH RED WINE AUJUS AND WHIPPED CREAM HORSERADISH

BUTTERNUT SQUASH RAVIOLI \$20

WITH BROWNED BUTTER AND SAGE SERVED WITH CHARDONNAY SAUTÉED CALIFORNIA BLEND

FLANK STEAK \$25/\$7

MARINATED BEEF FLANK WITH ANCHO CHILI LIME AND BLUE AGAVE COULIS AND SRIRACHA AIOLI

CHATEAUBRIAND \$29/\$12

CHATEAUBRIAND; SEARED THEN ROASTED BEEF TENDERLOIN. CUT IN MEDALLIONS CABERNET MAPLE DEMI-GLACÉ.

ROAST PORK RIB-EYE

BONE-IN RIB-EYE WITH SEARED AND ROASTED SERVED HOLLANDIAISE SAUCE



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DESSERTS...

- TIRAMISU ON A BED OF CARAMEL SAUCE...\$2.95 P/P
- WHITE CHOCOLATE BREAD PUDDING WITH CRÈME DE LA CRÈME 2.95 P/P
- PRINCESS CAKE; RASPBERRY JAM, PASTRY CREAM, AND WHIPPED CREAM, COVERED-
WITH GREEN MARZIPAN...\$4.95
- CHEESE CAKE WITH A BERRY SAUCE AND CHOCOLATE MINT...\$2.50
- BLACK FOREST CAKE WITH RASPBERRY SAUCE...\$3.50
- CHOCOLATE DIPPED CANNOLI WITH SWEET CREAMY MARSCARPONE FILLING...\$4.50
- WHIPPED CREAM AND RASPBERRY FILLED NAPOLEONS ...\$4.50
- DELICIOUS RASPBERRY CUSTARD TARTS...\$4.50
- RED VELVET CAKE WITH CREAM CHEESE WHIP....\$5.50

...Ask about other Available Desserts



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SUBSTITUTIONS

STARCHES

MIXED GRAIN WILD RICE BLEND
GARLIC MASHED YUKON BUTTER-GOLD POTATOES
SWEET POTATOES COGNAC MASH
ROSEMARY ROASTED RED POTATOES
ROASTED NEW POTATOES
FINGERLING POTATOES
CREAMED POLENTA

VEGETABLES

ROASTED PEPPERED ASPARAGUS*
JULIENNE CARROTS & WHOLE GREEN BEANS
A CALIFORNIA BLEND
SWEET CORN WITH RED BELL PEPPERS
SNOW PEAS AND ROASTED CARROTS*
TARRAGON ROASTED CARROTS
WHOLE GREEN BEANS W/TOASTED ALMONDS
ROASTED BRUSSELS SPROUTS WITH PECAN

* may incur extra charge



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BEVERAGES

SOFT DRINK BAR \$3 PER/PERSON

FREE SOFT DRINKS FOR YOUR GUESTS, PERFECT FOR "DRY" EVENTS

IMPORTED SPARKLING WATER SERVICE \$4 P/P

ITALIAN PELLEGRINO SERVED TABLESIDE OR AT THE BAR

SPARKLING JUICES BAR \$4 PER/PERSON

*BOTTLED SPARKLING CIDER, BLUEBERRY, PEAR AND CRANBERRY JUICES CHILLED ON ICE AND SERVED TO YOUR GUESTS (ADD CHAMPAGNE FLUTES FOR \$1.00 P/P)

SPICED HOT CHOCOLATE \$1.25

COFFEE SERVICE \$1.50 PER/PERSON

INCLUDES "SEATTLE'S BEST" COFFEE WITH CREAM AND SUGAR/SUGAR SUBSTITUTE

BAR SERVICE...\$225.00

WE PROVIDE THE BARTENDER AND BASIC SUPPLIES AND YOU PROVIDE THE ALCOHOL, YOUR GUESTS DRINK FOR FREE. (ADD ICE SERVICE FOR 1.25P/P)

HOSTED BARS...\$12.00-\$21.00 PER/PERSON

ALL BEVERAGES AND MIXES PROVIDED BY THE CATERER AND YOUR GUESTS DRINK FOR FREE, PLEASE CALL FOR DETAILS AND BAR NEEDS. SEE FULL SERVICE MENU FOR DETAILS

*Price based on dinner hours only, Varieties are subject to availability,

Prices do not include \$50.00 bar rental