

Holiday Promotions

Shop Early...Get Rewarded!

Holiday Season Heats Up

All gift cards purchased both in our cafés and through our website will come with a bonus!

- For every \$50 purchased, we will throw in an additional \$10 gift card.
- Custom gift cards purchased through our website come with a bonus also, 1/2 off processing and shipping. Simply use the promo code "purple". (\$10 bonus does not apply to custom gift cards).

Online gift cards are available at our website, thepurplecafe.com

american farmhouse
holiday menu
\$40 per person

first course

butternut squash soup, cinnamon croutons, orange zest and crème fraiche

second course

apple, walnut, stilton salad with champagne vinaigrette

main course

roast free-range chicken, roasted garlic jus
baked trout fillets, brown butter and lemon
sourdough bread “stuffing”, granny smith apples and sage
yukon gold mashed potatoes
braised cabbage, onions and bacon
buttery glazed carrots

dessert

bacon ginger cookies, quince pear crisps and syrah brownies

pacific northwest wine country

holiday menu

\$50 per person

first course

butternut squash ravioli, chestnuts, brown butter and sage
cider braised beets, rogue smokey blue and pickled shallots

second course

mixed greens, goat cheese, grapes, toasted hazelnuts and whole grain mustard vinaigrette

main course

baked steelhead trout, fennel pollen and orange
roast niman ranch pork loin, pickled cranberries and thyme jus
mushroom risotto, caramelized onions and thyme
brussels sprouts, bacon and cream
sautéed red cabbage, fuji apples and caraway
sourdough bread pudding, chestnuts and rosemary
braised black lentils

dessert

syrah brownies, bacon ginger cookies and sea salt caramels

purple café signature

holiday menu

\$60 per person

first course

bucheron goat cheese, dried cranberries, fireweed honey and house made crackers
mini dungeness crab cakes, fennel slaw and red pepper remoulade
steamed penn cove mussels, spanish chorizo and grilled flatbread

second course

baby spinach, poached pears, shaved red onions, maytag blue cheese,
black pepper vanilla vinaigrette

main course

roast chateau briand, wild mushroom ragout and braised shallots
grilled ahi tuna and honey mustard vinaigrette
pumpkin risotto, mascarpone and sage
chestnut mashed potatoes
roast delicata squash
garlicky broccoli raab

dessert

syrah brownies, sea salt caramels and bacon ginger cookies

cocktail style options

priced per person based on your selections

please refer to our regular group dining packet for more options

appetizers are served family style on larger plates and platters, either stationed or passed around the table, please select up to 10 appetizers, minimum of 5

Crostini chestnut butter, gorgonzola dolce and port-plumped currants . 4

Skewers of Spiced Braised Pork Belly and pickled pearl onion . 4

Canapes duck confit and riesling poached seckel pears . 4

Mini Lamb (or Beef) Sliders wensleydale cranberry cheese and caramelized onions . 4

Artisan Cheese Platter fig jam and house made crackers . 4

Gorgonzola Stuffed Dates pine nuts and saba . 4

Picante Peppers stuffed with smoked salmon mousse . 4

House Made Spreads crackers and flatbread . 4

Baked Brie apricot preserves, caramelized onions and candied walnuts . 4

Chicken Skewers crusted in herbes de provence with rouille . 4

Coconut Prawns sweet ginger scallion sauce . 5

Grilled Shrimp Skewers brushed with a lemon herb butter . 5

Grilled Flank Steak Skewers balsamic mustard and napa cabbage slaw . 5

Tiny New Zealand Lamb Chops orange-rosemary mustard . 5

Mini Crab Cakes dungeness crab, fennel slaw and red pepper remoulade . 6

Caprese Skewers fresh mozzarella, grape tomatoes, herbs and olive oil . 6

Seared Ahi seared rare with a soy wasabi marinade . 6

Beef Tenderloin Medallions caramelized onions and an herbed cherry gastrique . 8

Holiday Dessert Options:

Syrah Brownies . 4

Sea Salt Caramels . 4

Quince Pear Crisp . 4

Mini Crème Brulee . 4

Bacon Ginger Cookies . 4

Eggnog Panna Cotta . 4

White Chocolate Peppermint Cheesecake . 4

*Please refer to our regular group dining packet for other options

Purple Extras

Are you hosting a special party and want to provide something 'extra' for your guests? We have many options for you to help give your guests a memorable experience at Purple Café and Wine Bar. Please work with our Director of Event Planning to coordinate something special for your party.

Gift Cards: Give the gift of good taste! Purple Café gift cards are the perfect little extra to any large party function. Gift cards are available in any amount and we can even customize them with a photo or special message to your guests. In addition, large quantity and corporate discounts are available, please inquire for more details.

Retail Wine: Did you find a bottle of wine that you can't leave our café without or you want to share with your guests? Over 300 wine selections by the bottle. Prices range from \$15 on up per bottle. All wine is available for retail purchase @ 30% off our wine menu price or 40% off case quantities.

Favors: Treat your guests to some delicious desserts to take home after their special evening. We package these items in a small box and place them on each guests setting. We offer either 2 seasonal truffles or 2 sea-salt caramels for \$4 per person.