



2026 HOLIDAY COLLECTION

Holidays, Taylor'd

*Private holiday dining created for mountain weekends, early celebrations,
Friendsgiving and family gatherings.*

NOVEMBER - DECEMBER 23

The holidays are more than one day. Gather your favorite people
and let us take care of the table.

Taylor's Kitchen Company

Private Dining | Cle Elum + Suncadia



HOLIDAYS, TAYLOR'D

Not Your Mom's Traditional Feast

An Asian-inspired holiday feast. Familiar fall comfort, taken somewhere completely different.

WELCOME BITES

Pork Belly Brioche Bun

Jalapeño slaw

STARTER

Crispy Brussels Sprouts

Soy-maple glaze | toasted sesame | chili crunch

MAIN EVENT

Korean-Style Braised Short Ribs

Gochujang | soy | ginger | garlic | scallion

FROM THE SEA

Miso-Glazed Cod

White miso | sake | mirin | ginger

FOR THE TABLE

Kimchi Fried Rice + Ginger-Glazed Carrots

Sesame roasted broccolini | Asian cucumber salad | crispy shallots

SOMETHING SWEET

Mango Sticky Rice

Sweet mango | sticky rice | coconut milk

\$135 per person

min: 12 people | max: 30 people



Keep the people. Keep the gathering. Change up the Thanksgiving.





HOLIDAYS, TAYLOR'D

The Traditional Table

The Thanksgiving dinner everyone loves - prepared, served and cleaned up for you.

TO START

Harvest Salad

Apple | dried cranberry | goat cheese | candied pecans | cider vinaigrette

THE FEAST

Herb-Roasted Turkey Breast

House turkey gravy | cranberry-orange relish

FOR THE TABLE

The Classics

Garlic mashed potatoes | traditional sage dressing | green beans with shallots + almonds

FOR THE TABLE

Maple Roasted Carrots

Warm dinner rolls | whipped butter

SOMETHING SWEET

Classic Pumpkin Pie

Fresh whipped cream

\$85 per person

min: 12 people | max: 30 people



All of Thanksgiving. None of the work.





HOLIDAYS, TAYLOR'D

Friendsgiving

Relaxed, generous and made for passing around the table with the family you choose.

GATHER AROUND

Seasonal Grazing Board

Artisan cheeses | cured meats | fruit | warm bread | house accompaniments

MAIN EVENT

Red Wine Braised Roast

Rich pan jus | herbs | crispy shallots

FOR THE TABLE

Truffle Mac + Cheese

Creamy cheese sauce | toasted breadcrumb

FOR THE TABLE

Crispy Smashed Potatoes + Brussels Sprouts

Roasted garlic | herbs | balsamic reduction

SOMETHING SWEET

Warm Skillet Apple Crisp

Brown sugar oat crumble | vanilla ice cream | cream glaze

\$85 per person

min: 12 people | max: 30 people



No seating chart. No complicated cooking. Just your people around a really good table.





HOLIDAYS, TAYLOR'D

Christmas in the Mountains

A warm, candlelit winter dinner designed for the celebrations that happen before Christmas Day.

TO START

Baked Brie

Cranberry compote | toasted pecans | puff pastry | warm bread

FIRST COURSE

Winter Greens

Pear | pomegranate | chèvre | candied walnuts

MAIN EVENT

Herb-Crusted Prime Rib

Red wine au jus | horseradish cream

FOR THE TABLE

Gruyère Potato Gratin

Roasted broccolini | maple glazed carrots

SOMETHING SWEET

Blueberry Lemon Bars

\$118 per person

min: 15 people | max: 35 people



Christmas doesn't have to happen on Christmas.





WHAT YOU CAN EXPECT

- We arrive 2-3 hours before dinner.
- We prepare everything fresh onsite.
- We serve your holiday meal.
- We clean the kitchen before leaving.

YOUR HOLIDAY. YOUR PEOPLE. YOUR TABLE.

Our goal is simple: you enjoy your guests while we take care of the rest.

Holiday dates are limited. Thanksgiving Day and Christmas Day are unavailable.