

Celebration Menu

90 | Adult

PLATED STARTERS

choose four

GOAT CHEESE STUFFED STRAWBERRY

blueberry lavender goat cheese, toasted pistachio,
dried mint, strawberry gastrique (V|GF)

TUSCAN ROLL

prosciutto, herb pesto, whipped feta,
puff pastry

VEGAN SAMOSAS

agave cashew sauce (VN|GF)

TEQUILA INFUSED SHRIMP CEVICHE

chili oil, micro cilantro, brined radish (GF)
wild mushroom ceviche substitution available

ELK MEATBALLS

bourbon barbeque sauce

COCONUT ALMOND PRAWNS

ginger passion fruit dipping sauce

STONE FRUIT BRUSCHETTA

herb ricotta, pickled lychee, hazelnuts

CHIPOTLE BBQ PULLED PORK CROSTINI

poppy seed dressing, micro slaw, pretzel crostini

SALADS

choose one

SEASONAL BERRY

mixed greens, berries, feta, toasted almonds,
roasted garlic vinaigrette (V|GF)

SPINACH & BABY KALE

maple glazed pecans, granny smith apples, goat
cheese, honey mustard vinaigrette (V|GF)

ARUGULA

orange supremes, beets, goat cheese, toasted
pepita seeds, citrus vinaigrette (V|GF)

ENTRÉES

RATATOUILLE

creamy goat cheese polenta, zucchini,
yellow squash, eggplant, red pepper, herb, goat
cheese polenta (V|GF)

HERBED CHICKEN BREAST

Roasted Red Mashed Potatoes, Broccolini,
Garlic Herb Butter (GF)

PAN-SEARED SEA BASS

pearled couscous, sautéed shiitakes, green
beans, chermoula (GF)

NEW YORK STRIP

horseradish mashed potatoes, grilled asparagus,
herb infused demi-glace (GF)

DESSERTS

choose one

ASSORTED MACARONS

CHOCOLATE COVERED STRAWBERRY

*Served with champagne, outside dessert welcome.
If you want both desserts, please inform your coordinator.*

Prices do not reflect a 2% service fee and current sales tax. A gratuity of 20% is recommended.
V vegetarian | VN vegan | GF gluten free