



## *Cocktails*

Artisan cheese board with gourmet cheeses, and crackers, crostini, dried fruits and nuts

Charcuterie board with dried and smoked meats, olives, mustard and marmalade

Grilled and marinated vegetables

Watermelon & feta skewers with fresh basil and balsamic

Potato & cheese empanada shooters topped with salsa verde

Corn cakes topped with spicy crab salad & scallions

Beef tenderloin wrapped in celery root slaw

## *Dinner*

Fried burrata salad with mixed greens, arugula, tomatoes &  
a balsamic glaze, served with a toasted foccacia plank

Honey garlic braised short rib & chicken stuffed with brie, topped with a mango peach chutney

Truffled Yukon & cauliflower mashed potatoes & roasted garlic broccolini

*Vegetarian Options:* Shitake Mushroom Madeira - Honey Miso Glazed Tofu  
& Wild Mushroom Wellington with roasted fingerling hash & roasted redskin potatoes

## *Dessert*

Dark chocolate & Luxardo cherry entremets, with whipped cream & chocolate coulis

Lemon meringue tart with blueberry coulis