

The Menu

Cocktails & Hors D'oeuvres

Artisan Bread & Dip Experience

An assortment of Artisan Breads, Pita Chips, Crostinis, and Crackers

Spreads & Dips: Roasted Garlic Boursin, Kalamata Olive & Sun-dried Tomato Tapenade, Classic Hummus, Whipped Lemon Feta, and Hot Artichoke Dip

Accompaniments: Marinated Artichokes, Zucchini, Yellow Squash, Cherry Tomatoes, Assorted Olives, and Pickled Carrots, Cauliflower, and Peppers

Passed Hors D'oeuvres

Watermelon & Feta Skewer | Topped with Fresh Basil & Balsamic

Crab Cake | Topped with Corn Salad

Ancho Crusted Chicken Bite | Served with Chimichurri

Braised Short Rib Egg Roll | Topped with a Truffle Aioli

Dinner

Salad

Mixed Berry Salad (gf)

Blackberries, Strawberries, Raspberries, Candied Walnuts, and Local Goat Cheese with a White Balsamic Dressing. Topped with a Toasted Focaccia Plank.

Entrée

Dual Dinner

Honey Garlic Braised Short Rib

&

Boursin Stuffed Chicken

with Sun-dried Tomato, Boursin, and Spinach

Served with Roasted Fingerling Potatoes with Thyme & Garlic and Roasted Garlic Broccolini.

Vegetarian Option

Shitake Mushroom Madeira

Honey Miso Glazed Tofu

&

Wild Mushroom Wellington

Served with Roasted Fingerling Hash & Roasted Redskin Potatoes

Dessert

Alternate Selections

Tuxedo Mousse | Garnished with Whipped Cream

Lemon Meringue Tart | Garnished with Blueberry Coulis

Garnished with a Stan Hywet Edible Image