

“Elevated Girl Dinner”

CUSTOM BACHELORETTE PLATTER & GRAZING PROPOSAL

Curated for Family-Style Platter Service • Select Your Group’s Favorites



POOLSIDE BITES

SELECT 2-3

Tableside Guacamole & Artisan Chips

Hass avocados, charred serrano, fresh lime, ruby pomegranate arils, warm sea salt tortilla chips & tajín-dusted plantain chips.

Jumbo Garlic Butter Prawn Skewers

Char-grilled with bright lemon zest, garden fine herbs, and rich browned garlic butter emulsion.

Whipped Lemon Feta & Herb Dip

Warm za'atar spice blend, wildflower hot honey drizzle, crisp market garden crudités, and oven-warmed pita bites.

Crispy Tuna Tartare Rice Cakes

Golden pan-crisped sushi rice cubes, prime sesame-soy Ahi tuna tartare, spicy sriracha aioli, and micro cilantro.

Strawberry-Mascarpone & Basil Sugar Pastry Bites

Delicate flaky puff pastry squares layered with sweet vanilla mascarpone cream and basil-macerated strawberries.



CRISP SALADS

SELECT 1

Little Gem “Caesar” Supreme

Charred & crisp baby gem lettuce, house garlic-peppercorn Caesar dressing, shaved Parmigiano-Reggiano, herbed sourdough crunch, and crispy fried capers.

Roasted Beet & Whipped Goat Cheese

Peppery baby arugula, tender ruby roasted beets, whipped chevre, toasted Sicilian pistachios, and bright citrus-shallot vinaigrette.

Bistro Frisée & Warm Bacon Salad

Tender frisée greens, thick-cut crisp bacon lardons, soft poached farm egg, and warm shallot–red wine vinaigrette.

Charred Sweet Cabbage Salad

Cast-iron blistered tender cabbage hearts, toasted pumpkin and sunflower seeds, tossed in a tangy honey-dijon cider vinaigrette.



BISTRO GRAZING & SMALL PLATES

SELECT 1-2

Filet Mignon Crostini

Tender sliced center-cut beef tenderloin, smoky romesco spread, whipped goat cheese, and crispy shallot rings on grilled baguette.

Pan-Seared Sea Scallops

Caramelized Atlantic scallops, velvety sweet summer corn purée, fire-roasted corn relish salsa, and hatch chile crema drizzle.

Crispy Lump Crab Cakes

Golden-seared Maryland-style lump crab cakes served with jalapeño-lime sour cream, micro pea tendrils, and lemon.

Sun-Dried Tomato & Gruyère Grilled Cheese

Crisp artisan sourdough fingers, melted cave-aged Gruyère, sun-dried tomato tapenade, and dressed baby arugula.

“Elevated Girl Dinner” — Continued
ENTRÉES • STEAKHOUSE COMPLEMENTS • NOSTALGIC SWEETS

 DINNER MAINS

SELECT 1-2

Golden Herb-Crusted Cutlet Schnitzel (Pork or Chicken)

Pounded thin tender cutlet, ultra-crispy toasted panko-herb crust, browned butter caper emulsion sauce, charred lemon wheels, and a shaved fennel-arugula salad garnish.

Seared Sirloin Steak with Pistachio Romesco

Caramelized prime sirloin sliced thin, smoky toasted pistachio romesco, Maldon sea salt flakes, and fresh tender micro herbs.

Braised Lamb Shank with Herb Gremolata

Slow-braised, fall-apart tender lamb shank in rich natural aromatics jus, finished with a zesty lemon-pistachio herb gremolata.

 THE STEAKHOUSE SIDES SPREAD

SELECT 2-3

Truffle & Herb Shoestring Fries

Crisp shoestring potatoes tossed in fresh rosemary, aged parmesan, and white truffle oil; served with garlic aioli & house spicy ranch.

Steakhouse Creamed Spinach Gratin

Baby spinach folded into creamy garlic Boursin cheese sauce, baked golden with a panko-Gruyère herb gratin crust.

Charred Asparagus & Broccolini

Cast-iron blistered spears tossed in chili-lemon grass-fed butter, topped with golden toasted slivered almonds.

Roasted Cauliflower with Romesco

Caramelized florets rested over vibrant smoked pepper romesco, topped with flat-leaf Italian parsley gremolata.

Zucchini & Yellow Squash Ribbons

Paper-thin summer squash ribbons flash-sautéed with garlic, Sicilian cold-pressed lemon olive oil, cracked pink peppercorn, and flaky salt.

 SWEET FINISH — NOSTALGIC TREATS

SELECT 1-2

Artisan “Cosmic” Fudge Brownies

Ultra-fudgy dark chocolate brownies topped with silky chocolate ganache, nostalgic rainbow crunch chips, and flaky Maldon sea salt.

Scratch-Made Vanilla “Zebra” Cakes

Fluffy sponge cake layered with Madagascar vanilla marshmallow cream, coated in smooth white chocolate and hand-piped dark chocolate zebra stripes.

“Funfetti / Dunkaroo” Grazing Board

Whipped birthday cake funfetti buttercream dip served with house-made vanilla shortbread animal crackers, graham crisps, and fresh local berries.

Y2K Confetti “Dot” Cupcakes

Moist funfetti sponge cupcakes piled high with vanilla buttercream swirls, retro pastel dot candies, and sparkling edible silver dust.

Nostalgic Handcrafted Ice Cream Sandwich Duo

Chewy chocolate chip and rainbow sprinkle sugar cookies sandwiched with rich vanilla bean gelato, half-dipped in dark chocolate ganache with retro sprinkles.

DIETARY CUSTOMIZATIONS: Gluten-free, dairy-free, and vegetarian adaptations happily accommodated upon request.

 Cheers to the Bride-to-Be!