



FULL DINNERS - PLATED OR BUFFET - MINIMUM OF 10 PEOPLE
PRICING STARTS AT \$65 PER PERSON

GF, DF, EGG FREE VEGETARIAN & VEGAN OPTIONS AVAILABLE

Cocktails & Wine

Sparkling French Berry Lemonade with vodka, orange twist and frozen berries

Lime jalapeno margarita

Grapefruit juice, St. Germain, vodka, prosecco and an orange twist with floating raspberries

Blackberry lavender mimosa

Red Wine paired with chosen course

White Wine paired with chosen course

Appetizers

Pesto stuffed deviled eggs with tomato balsamic smear

Wild mushroom spinach and scallion tart with gruyere and parmigiano reggiano

Cheddar chive mini biscuits with black forest ham and goat cheese and bourbon peach jam

Dates wrapped in bacon and stuffed with goat cheese

Charcuterie, Cheese and Fruit tray

Starters

Shaved fennel salad with baby arugula, raspberries, ricotta salata and a creamy raspberry dressing

Tomato Bisque

Creamy Leek and Potato Soup

Mixed green salad with goat cheese, candied walnuts, blood orange slices and an orange mint dressing