



Seated Dinner

M E N U

Start your event with cocktails and passed hors d'oeuvres and be seated to a beautiful dinner setting.

Passed Hors d'Oeuvres

- ✦ Ahi Tuna Lollipops
- ✦ Corn Cakes with Duck Confit in Sweet Pepper Sauce
- ✦ Figs in a Blanket VEG
- ✦ Fried Artichoke with Lemon Garlic Aioli VEG
- ✦ Manchego & Quince Skewer GF VEG
- ✦ Smoked Salmon Blini

First Course VEG

- ✦ Baby Kale with Strawberries & Feta GF
- ✦ Burrata Salad
- ✦ Caesar Salad with Toasted Brioche Croutons
- ✦ Mixed Greens Cranberries, Pears, & Feta GF
- ✦ Bread & Butter Course
- ✦ Charcuterie Tasting Plate
- ✦ Focaccia with Calabrian Tomato Jam
- ✦ Parmesan Flan with Blistered Tomatoes & Arugula GF
- ✦ Truffled White Bean Soup GF

Main Course

- ✦ Frenched Chicken with Brie, Cherries, & Risotto GF
- ✦ Beef Filet with Wild Mushrooms & Horseradish GF
- ✦ Cast Iron Ribeye, Herb Compound, Sun Choke Mash GF
- ✦ Short Ribs with Fire Roasted Peppers & Marsala GF DF
- ✦ Grouper Puttanesca GF DF
- ✦ Salmon with Green Onion Sauce, Quinoa Pilaf, & Charred Carrots GF
- ✦ Agnolotti with Roasted Butternut Squash VEG
- ✦ Polenta Napoleans with Puttanesca Sauce GF VEG
- ✦ Vegetable Paella GF VEGAN



Photo: Ellie McKinney

GF Gluten Free DF Dairy Free VEG Vegetarian VEGAN Vegan