

## **B + G INN CAHOOTS WEDDING MENU**

### PASSED APPETIZERS

#### **Ahi Tuna Tartare**

Wonton | Tobiko | Sriracha Aioli | Black & Wasabi Sesame Seeds |  
Micro Cilantro

#### **Mini Taco**

Short Rib Avocado Pico | Cotija | Micro Cilantro |  
Served on a Lime Wedge

#### **Quail Bite**

Applewood Bacon | Tequila Agave Glaze

### BUFFET DINNER

#### **Tomahawk Steak - Chef Carved**

Grilled Bone-In Ribeye tomahawk Steak served with Chimichurri  
Compound Butter and Red Wine Mushroom Sauce

#### **"Everything" Cod**

Pan-Seared Cod | Everything Bagel Seasoning | Bed of Fried  
Arborio Rice with Peas | Cilantro-Citrus Vinaigrette

#### **Elote Style Corn Cotija**

Chili | Lime

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BUFFET DINNER (CON'T)

### **Charred Broccoli & Heirloom Carrots**

Herb Gremolata | Olive Oil

### **Cast-Iron Smashed & Fried Creamer Potatoes**

Olive Oil | Parsley

### **Farm to Table**

Arugula | Roasted Corn | Zucchini Ribbons | Shredded Carrot |  
Heirloom Tomatoes | Pickled Red Onion Lemon Turmeric  
Vinaigrette 80 Assorted

### **Artisanal Breads**

Whipped Herb Butter

