

THE MENU

PASSED APPETIZERS

Blini: Russ and Daughters Smoked Salmon, Dill Creme Fraiche,
Capers

Open Face Duck Taco: Mango Chutney, Goat Cheese, Balsamic
Pearls (Light on Cheese)

Asparagus: Goat Cheese, Sun-dried Tomato Tartlett (Vegetarian)

Bruschetta: Cashew Butter, Burratta, Fig Compote, Crostini
(Vegetarian)

Stone Crab Newberg Roll

Chilled Soba Noodles: Cashew Sauce, Cucumber Cup, Green Onion
(Vegan)

PLATED DUO FIRST COURSE

Baby Butter Lettuce and Baby Mixed Greens: Watermelon Radish,
Yellow Grape Tomatoes, Cucumber, Texas Chevre, Chardonnay
Shallot Vinaigrette

Demi Cup of Corn Bisque

PLATED DUO ENTREE

Grilled Beef Tenderloin: Classic Bordelaise Sauce

Stuffed Lobster Tail: Creole Jalapeno Mustard

Kale Risotto Cake

Seasonal Roasted Baby Vegetable

Freshly Baked Rolls

Butter Florets