Menu

HORS D'OEUVRES

BRIOCHE TOAST
Deviled Egg Mousse, Candied Jalapeño, Chives

VEGETABLE SPRING ROLL
Duck Sauce

TANDOORI CHICKEN SKEWER
Cucumber Yogurt

ROSEMARY LAMB LOLLIPOPS
Creamy Pommery Mustard Sauce

CRAB CAKES
Chipotle Remoulade

POLENTA STATION

ROASTED MAITAKE
Roasted Brussels Sprout Leaves, Mushroom Cream

SLOW-COOKED ATLANTIC SALMON
Romanesco, Lemon Dill Sauce

BRAISED SHORT RIB
Asparagus Tip, Barlolo Demi

CHAR CRUSTED BARON OF BEEF
Whole Leg of Beef, Worcestershire Jus, Mayonnaise, Dijon Mustard,
Whole Grain Mustard, Horseradish Cream Fraiche, Brioche Silver Dollar Rolls

MINIATURE DELICACIES

CHOCOLATE CAKE
SEASONAL FRUIT TART
RASPBERRY CHAMBORD CAKE (nf)

VIP TABLE BITES

Shrimp Cocktail
cocktail sauce, burnt lemon
Bruschetta Spoon
Prosciutto & Melon Bite

