



# Celebration Menu

90 | Adult

## PLATED STARTERS

*choose four*

### GOAT CHEESE STUFFED STRAWBERRY

blueberry lavender goat cheese, toasted pistachio, dried mint, strawberry gastrique (V|GF)

### TUSCAN ROLL

prosciutto, herb pesto, whipped feta, puff pastry

### VEGAN SAMOSAS

agave cashew sauce (VN|GF)

### TEQUILA INFUSED SHRIMP CEVICHE

chili oil, micro cilantro, brined radish (GF)

*wild mushroom ceviche substitution available*

### ELK MEATBALLS

bourbon barbeque sauce

### COCONUT ALMOND PRAWNS

ginger passion fruit dipping sauce

### STONE FRUIT BRUSCHETTA

herb ricotta, pickled lychee, hazelnuts

### CHIPOTLE BBQ PULLED PORK CROSTINI

poppy seed dressing, micro slaw, pretzel crostini

## SALADS

*choose one*

### SEASONAL BERRY

mixed greens, berries, feta, toasted almonds, roasted garlic vinaigrette (V|GF)

### SPINACH & BABY KALE

maple glazed pecans, granny smith apples, goat cheese, honey mustard vinaigrette (V|GF)

### ARUGULA

orange supremes, beets, goat cheese, toasted pepita seeds, citrus vinaigrette (V|GF)

## ENTRÉES

### RATATOUILLE

creamy goat cheese polenta, zucchini, yellow squash, eggplant, red pepper, herb (V|GF)

### HERBED CHICKEN BREAST

Roasted Red Mashed Potatoes, Broccolini, Garlic Herb Butter (GF)

### PAN-SEARED SEA BASS

pearled couscous, sautéed shiitakes, green beans, chermoula (GF)

### NEW YORK STRIP

horseradish mashed potatoes, grilled asparagus, herb infused demi-glace (GF)

## DESSERTS

*choose one*

### ASSORTED MACARONS

### CHOCOLATE COVERED STRAWBERRY

*Served with champagne, outside dessert welcome.  
If you want both desserts, please inform your coordinator.*

Prices do not reflect a 2% service fee and current sales tax. A gratuity of 20% is recommended.  
V vegetarian | VN vegan | GF gluten free