



MENU

HAND PASSED APPETIZERS

Artichoke Bottoms

Creamed Chevre, Sundried Tomatoes

Shrimp & Crab Saute Spoon

Scampi Butter, Capers & Chives

Tenderloin of Beef Crostini

Crack Pepper, Garlic, Whipped Burrata, Balsamic Glaze, Cured Tomatoes
& Scallions

FIRST COURSE

Asparagus Risotto

Saffron Leeks, Lemon Pepper, Peperonata, Plant-Based Parmesan
& Gremolata

Rosemary & Garlic Focaccia

Whipped Butter

SALAD COURSE

Caprese

Heirloom Tomatoes, Fresh Mozzarella,
White Balsamic-Basil Vinaigrette, Balsamic Pearls

PASTA COURSE

Gigli con Crema di Rucola

Alfredo Cream, Arugula Pesto, Pickled Golden Beets, Roasted Peppers

ENTREE

Black Truffle & Thyme Tenderloin of Beef Bordelaise
Chicken & Cremini Mushroom Marsala

Parmesan Au Gratin Potatoes | Garlic Broccolini

DESSERT

Vanilla Creme Brulee,
Sweet Whipped Cream & Raspberries