

RECEPTION AND PLATED DINNER

PASSED HORS D'OEUVRES

CRISPY POLENTA | RED SNAPPER + CHILI AIOLI (GF)
SMOKED SALMON | CRISP BABY POTATO + LEMON CHIVE SPREAD (GF)
SEARED AHI TUNA | SUSHI RICE CAKE + WASABI AIOLI+ PICKLED GINGER (GF)
BBQ PULLED VEAL SLIDER | ONION TOONEY KAISER | PICKLED SHALLOT + CUCUMBER
SHAVED CORNED BEEF SANDWICH | MARBLE RYE + CRUNCHY MUSTARD
GREEN ASPARAGUS + LEEK SOUP SHOT | THIN CUT PICKLED RADISH (GF | V)
CANDIED SALMON ON POPPYSEED CRACKER | SPICY MARMALADE
CREMINI RISOTTO | SPINACH + KALAMATA (GF | V)

DINNER

SUNFLOWER SEED CRISP BREAD | SAGE + OLIVE POTATO FOCACCIA | ARTISAN BAGUETTE
HUMMUS | ROASTED RED PEPPER DIP | GREEN OLIVE + PARSLEY TAPENADE (V)

APPETIZER

CHAR-GRILLED BABY EGGPLANT (GF | V)
ROASTED ROMA TOMATO | TAPENADE | CRISP BASIL | SPINACH CHIFFONADE | BALSAMIC VINAIGRETTE |
PICKLED JALAPENO

ENTREE

DIJON HERB CRUSTED RIBEYE + BRAISED SHORT RIB RAVIOLI
SWEET POTATO + SPRING ONION MASH | ROASTED HEIRLOOM CARROTS | CRISP ENOKI | MINTED GREEN
SNAP PEA | STEAMED WHITE ASPARAGUS | ORANGE "BEURRE BLANC" | TRUFFLE OIL | PAN JUS |
VEGETABLE BRUNOISE
OR

CRISPY LENTIL CAKE + SPINACH RAVIOLI
SWEET POTATO + SPRING ONION MASH | ROASTED HEIRLOOM CARROTS | CRISP ENOKI | MINTED GREEN
SNAP PEA | STEAMED WHITE ASPARAGUS | ORANGE "BEURRE BLANC" | TRUFFLE OIL |
BALSAMIC REDUCTION | VEGETABLE BRUNOISE

DESSERT

SWEET CONUNDRUM
STRAWBERRY RHUBARB CRUMBLE | MOLTEN LAVA CHOCOLATE CAKE | BAKED LEMON TART
SWISS MERINGUE | BALSAMIC PEPPER STRAWBERRY | SESAME SEED TUILLE | VANILLA SAUCE | RED BERRY
COULIS | MINTED SYRUP

COFFEE AND TEA SERVICE

LEMON SLICES | SUGAR CUBES | HONEY | SOY MILK | SUGAR SUBSTITUTES