

Five Course Menu

\$150/GUEST

Appetizers

SMOKED SALMON MOUSSE CANAPÉS, CRISPY TATER TOTS
CANDIED BACON SCALLOPS
CHORIZO JAM AND BRIE BITES

Salad

THAI LEMONGRASS SALAD WITH CRISPY CORNISH HEN

Soup

LOBSTER BISQUE WITH CAJUN CRAB CAKES

Entree

CHATEAUBRIAND WITH RED WINE DEMI GLAZE
AND HORSERADISH CREAM SERVED WITH DUCHESS
POTATOES, OYSTER MUSHROOMS & ROASTED SHALLOTS

Dessert

STICKY CHOCOLATE PUDDING WITH TOFFEE SAUCE,
CANDY SNAP BASKETS & VANILLA ICE CREAM

Menus are customizable to food restrictions and preferences upon request, including vegan & vegetarian options.

Our pricing includes all plate-ware, cutlery, and service staff.