



FULL DINNERS - PLATED OR BUFFET - MINIMUM OF 10 PEOPLE
PRICING STARTS AT \$65 PER PERSON

GF, DF, EGG FREE VEGETARIAN & VEGAN OPTIONS AVAILABLE

Cocktails & Wine

Sparkling French Berry Lemonade with vodka, orange twist and frozen berries

Lime jalapeno margarita

Grapefruit juice, St. Germain, vodka, prosecco and an orange twist with floating raspberries

Blackberry lavender mimosa

Red Wine paired with chosen course

White Wine paired with chosen course

Appetizers

Pesto stuffed deviled eggs with tomato balsamic smear

Wild mushroom spinach and scallion tart with gruyere and parmigiano reggiano

Cheddar chive mini biscuits with black forest ham and goat cheese and bourbon peach jam

Dates wrapped in bacon and stuffed with goat cheese

Charcuterie, Cheese and Fruit tray

Starters

Shaved fennel salad with baby arugula, raspberries, ricotta salata and a creamy raspberry dressing

Tomato Bisque

Creamy Leek and Potato Soup

Mixed green salad with goat cheese, candied walnuts, blood orange slices and an orange mint dressing

Entree Options

Grilled Seabass with lemon cream sauce and garlic lemon pasta with 3 cheeses, roasted brussel sprouts

Sirloin or Tenderloin steak with basil aioli, roasted broccolini, and potatoes au gratin

Grilled steelhead trout with orange scented risotto and lemon aioli and shaved fennel salad with baby arugula, blood oranges, ricotta salata and a creamy orange, mint dressing

Roasted lemon, rosemary chicken with white wine pan sauce, garlic, thyme mashed potatoes and lemon, shallot haricot vert

YellowTail Sushi Roll, Spicy Tuna Roll, California Roll, YellowTail Sashimi, Tuna Sashimi, Nigiri, Edamame, Seaweed Salad

Taco Bar with Carne Asada Steak & Chicken Carnitas, Mexican Street Corn, and Spanish Rice, Tortilla chips, 3 homemade salsas and margaritas and palomas - churros with caramel and Mexican chocolate sauces for dessert

Desserts Options

Grand Marnier cheesecake with a chocolate cookie crust, raspberries and homemade orange scented whipped cream.

Chocolate covered strawberries with grand Marnier whipped cream and pepita, coconut chocolate bark with Maldon sea salt

Chocolate pot de creme with whipped cream

Vanilla bean creme brulee with Cognac Whipped Cream

Deep Dark Chocolate Pudding Pie with Mascarpone Whipped Cream

German Chocolate Cake

Black Forest Gateau

Hot Chocolate Cake Pops with Caramel Crunch Italian Buttercream dipped in white chocolate

German Chocolate Cake Pops Dipped in White Chocolate

Christmas cookies - Homemade Sugar Cookies with Royal Icing, Homemade Soft Gingerbread Cookies

Homemade Christmas Candy - Belgium Chocolate Covered Rum Scented Caramels, Candy Cane Bark, Belgium Chocolate Peanut Butter Balls, Peanut Brittle, S'mores Bites