



Small Plates

Stuffed Portobellos 🖐

Creamy mix of mozzarella and ricotta with local sausage, roasted peppers, and spinach

Wild Mushroom Bruschetta

Wild mushroom duxelle over garlic crostini with thyme and goat cheese spread finished with balsamic glaze

Roasted Shrimp + Sweet Potatoes ✓

Roasted shrimp served atop cumin-dusted roasted sweet potatoes, topped with a harissa cream sauce and fresh cilantro

Raw Bar and Seafood Display ✓

Raw oysters and clams alongside chilled crab legs, shrimp cocktail, and mini lobster tails with lemon, cocktail sauce, pesto, and more

Pineapple Chicken Skewer 🖐

Pineapple chunks and chicken pieces in a ginger-sesame glaze, with sesame seeds

Smoked Mozzarella Arancini 🖐

Traditional rice balls with peas and smoked mozzarella cheese, with vodka sauce

Dinnertime

Saladworks Bar ✓

Romaine, mixed greens, and kale with all the fixins to build-your-own hearty salad bowl, tossed with your favorite dressing

Rosemary Lemon Chicken ✓

Chicken pieces roasted with lemon, olives, fresh herbs, and onions

Garlic Potato Wedges ✓

Roasted garlic potato wedges with a cool lemon aioli for dipping on the side

Roasted Vegetable Board ✓

A bounty of fresh vegetables presented graze-style with balsamic and hummus

Tuscan Tortellini Bake

Creamy white wine and butter sauce with spinach, sun-dried tomatoes, and cheese tortellini, finished with toasted breadcrumbs

🖐 Butlered hors d'oeuvres

✓ All or portions of this dish can be made gluten, dairy, and egg free

