

PLATED

Hors D'Oeuvres

Seared Beef Tenderloin Steak Bite with Blue Cheese & Cilantro Pesto Dips

Basil Crusted Scallops with Citrus Aioli

Crushed Fava Beans and Burrata Crostini

Extra Virgin Olive Oil and Aged Balsamic Glaze

Plated

English Spring Pea Soup with Fresh Mint

or

Radicchio and Bibb Lettuce Salad, Caramelized Pears, Gorgonzola,

Candied Pecans and Champagne Dressing

Choice of:

Steak au Poivre

Tri-Peppercorn Crusted Beef Tenderloin with Cognac & Mushroom Jus,

Gratin Potatoes and Seasonal Vegetable Bundle with Smoked Salt

or

Herb Infused Baked Sea Bass with Tomato, Onion Confit & Green Olives,

Gratin Potatoes and Seasonal Vegetable Bundle with Smoked Salt

or

Seasonal Acorn Squash Stuffed with Fluffy Quinoa

and Roasted Vegetables with Creamy Roasted Red Pepper Sauce

