

MENU

Hors D'oeuvres

Brie, Pear and Almond in Beggar's Purse

with Raspberry Dipping Sauce

Artichoke Fritter

with Lemon-Tarragon Mayo

Mini Gruyere Grilled Cheese

with Truffle Oil & Wildflower Honey

Ahi Poke

in Wonton Crisp

First Course

Organic Field Greens

*with Cherry Tomatoes, Shredded Carrots,
Hot House Cucumber, & White Balsamic Vinaigrette*

Main Course

Please Select ONE

Seasonal Vegetable and Four Cheese Lasagna

*with Authentic Sorrento Recipe Tomato Sauce
& Fresh Basil Chiffonade*

Creekstone Farms 6oz Top Sirloin Steak

*with Boursin Mashed Potatoes, Glazed Baby Carrots,
& Cabernet Demi-Glace*

Herb Roasted Breast of Chicken

*with Whipped Yukon Gold Mashed Potatoes, Buttery Broccolini,
& Whole Grain Mustard Sauce*

Dessert

Hazelnut Tiramisu

with White Chocolate Ganache Sauce

Wine

Bubbly, Red and White Wines Served



No-Host Cocktails

