



Monday Night Outing Menu



STROLLING RECEPTION

ARTISAN CHEESES

Artisan cheeses, fig chutney, nuts, crisp lavash, artisan bread, hummus topped with pine nuts, sundried tomatoes, olive oil, Italian layered torte, fresh & dried fruit

BALSAMIC GRILLED VEGETABLE PLATTER

Asparagus, portobello mushrooms, bell peppers

KOREAN BBQ BEEF BROCHETTES

Soy-infused horseradish

GARLIC SHRIMP SHOTS

Salsa Verde, fresh jicama, cucumber, watermelon radish + tajin (GF)

ITALIAN PARMESAN POCKET

DINNER BUFFET

ROASTED PEAR SALAD

Baby greens, romaine, roasted pears, candied pecans, gorgonzola cheese, balsamic or raspberry vinaigrette (GF, VG)

HARVEST TOMATO SALAD

Campari tomato, cannellini beans, avocado, purple kale, frisee, fresh radish, chorizo spice vinaigrette (GF, V+)

BOURBON GLAZED SALMON

Pinot noir cherries

BONELESS BRAISED BEEF SHORT RIB

Port wine demi (GF)

BUTTERNUT SQUASH RAVIOLI

SEASONAL VEGETABLES

Carrots, broccoli, cauliflower, herb butter (GF, VG)

FRESH DINNER ROLLS

Butter

DESSERT & COFFEE

MINI FRENCH PASTRIES

Assortment of eclairs, crème Brule, fruit tarts, mini cheesecake, cream puffs, and more

MINI DESSERT SHOT

with flat chocolate disc & hot caramel sauce

LOCALLY ROASTED COLOMBIA SUPREMO & DECAFFEINATED COFFEE

Cream, sugar, sweeteners, whipped cream, artisan chocolates, Italian syrups

Sponsored by

