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, frisée, 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 Brûlée, 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

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