



MENU

Artist Series Cheese Board

*Half Moon Bay Saga Bleu, Brie Champignon, Aged Black Diamond Cheddar, Harvarti Dill,
Herb Boursin, Soppersa, French Laundry Salami
Assortment of Fig Jam, Apple Lavender Marmalade
Cylinders Bowls of Candied Walnuts,
Smoke Cinnamon Almonds and Spiced Pecans
Rustic French Baguettes*

Filo Cups of Key West Chicken

Mango Salsa

Milano Flat Bread Pizzettes

Prosciutto, Mission Fig, Caramelized Onion Jam and Gorgonzola

Grilled Pacific Shrimp Artichoke Skewers

With Smoked Almond Romanesco Sauce

Olive Bruschetta

*with Fresh Buffalo Mozzarella
Tomato Caprese Relish*

Tuscany

Homemade Rotallo Pasta

*Prosciutto Parma, Ricotta Cheese, Basil
Roasted Tomato Cream*

Carved Grilled Chianti Pork Tenderloin

Red Onion Port Wine Marmalade

Kenter Farms Young Romaine Hearts

*Spring Peaches, Tear Drop Tomatoes
Creamy Gorgonzola Vinaigrette*



Gemelli Pasta Ala Pollo

*Spiral Pasta, Chicken, Roasted Garlic, Artichoke Hearts
Basil Pomodoro*

Grilled Vegetable Antipasto

*Zucchini, Radicchio, Eggplant, Carrots
Red and Yellow Peppers, Asparagus
Balsamic Vinaigrette*

South of France

Yukon Gold Mash Martini Bar

French 75 Cassoulet

Shrimp, Shallots, Cognac, Chive, Cream

Braised Boneless Black Angus Beef Short Ribs

Cabernet Jus ~ Horseradish Sauce

Grilled Dooney Farms Lamb Chops

Maître Hotel Herb Butter

Roasted Spring Beets and Bibb Lettuce Salad

*with Toasted Almonds
Crumble Laura Cherv Citrus Dressing*

Wedding Cake

Chocolate Cake with Chocolate Ganache Filling

Late Night Snack

Lou's Famous Angus Slidders

Crispy Shoe String Onions and Roquefort Aioli