

\$65 Per Person

Artisan Cheese & Charcuterie Display

Roasted Beet Hummus, Pea and Mint Hummus, Fig Jam, Assorted Artisan Cheeses: Gruyer, Cheddar, Gouda, Emmentaler, Brie, Goat, Boursin, Blue Cheese, Nuts, Italian Meats: Soppressata, Capicola, Prosciutto, Salami, Olives, Nuts, Assorted Baguettes, Breads, and Rolls

Panzanella Salad with Cucumber, Tomato, Peppers, Asparagus, Focaccia Croutons, White Balsamic Dressing

Potato and Fennel Salad with Chili Yogurt Dressing

U-Peel Shrimp with Cocktail Sauce and Lemon

Roasted Vegetable Display

Smoked Salmon with Condiments

Soup

Spring Vegetable Bouillabaisse

Carving Station -

Beef Ribeye Madagascar Peppercorn Sauce Lamb Leg with Vegetable Chutney and Mint Demi

Hot Dinner Selection

Lobster Ravioli Truffle Champagne Sauce

Salmon in Herb Crust over Saffron Sauce, Roasted Tomato

Irish Pork Stew with Sausage simmered in Stout with Potato, Carrots, and Onion

Seafood Paella over Saffron Rice, Vegetables, and Tomato

Fried Chicken Thigh with Bacon Maple Pancakes and Maple Syrup

Mushroom Rice Pilaf

Assorted Buttered Hot House Vegetables

Baked Ratatouille topped with Mozzarella

Smashed Potato with Roasted Onion, Garlic, and Goat Cheese

Rosemary-Scented Roasted Fingerling Potatoes

Dessert Table

Sweet Temptations for the Whole Family

