



# MENU

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## HORS D'OEUVRES

### **SPRING PEA & MINT CROSTINI**

Crushed sweet peas, fresh mint, and a hint of lemon zest on toasted artisanal baguette

### **GARDEN & SEA PLATTERS**

A curated selection of chilled seasonal vegetables, house-made dips, and sustainably sourced seafood bites.

## ENTRÉES

### **HERB-ROASTED CHICKEN**

Slow-cooked with rosemary, thyme, and a garlic-butter glaze

### **SLOW-ROASTED BEEF BRISKET**

Tender, melt-in-your-mouth brisket braised for 12 hours in a rich savory reduction.

### **PAN-SEARED SALMON**

Lightly seasoned and finished with a lemon-dill butter.





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## SIDE DISHES

### **GARLIC-INFUSED WILD RICE**

A nutty blend of long-grain rice steamed with roasted garlic and vegetable aromatics.

### **CLASSIC WHIPPED MASH POTATOES**

Creamy gold potatoes whipped with butter and a touch of sea salt.

### **BUTTERED GREEN BEANS**

Fresh-snapped green beans sautéed with shallots and finished with a crisp texture.

## DESSERT

### **MINI RED VELVET CAKES**

Delicate cocoa-infused sponge topped with a rich cream cheese frosting swirl.

