



food & drink

::: Buffet Reception :::

passed

three (3) pieces per person

scallop and bacon cake, maple aioli
wild mushroom pate, chickpea pancake
mini grilled cheese w/ tomato soup shooter
fig and gorgonzola crostini
beef carpaccio, horseradish sour cream

stationary

spanish tapas station

(to include)

Scallop ceviche, spiced almonds, heirloom tomato salad, pistachio-cranberry cous cous, chickpea and pickled onion salad, smoked chicken and apricot empanadas, cured meats, premium cheese, baguettes, olive oil dipping bowls

meal

buffet style

baked stuffed shrimp, lobster-spinach stuffing
herb roasted top sirloin
champagne marinated chicken breast
fingerling potatoes
grilled asparagus
roasted corn salad
petite greens salad

late night snacks

beef and chicken quesadillas
fresh salsa, guacamole, rainbow tortilla chips