



Sample Menu for Hors D'oeuvres Reception & Seated Dinner

Passed Hors D'oeuvres

Shrimp & Pineapple Skewers

*honey ~ garlic glazed shrimp, cinnamon roasted pineapple
(GF)*

Fig & Gorgonzola Phyllo

caramelized onions, balsamic glaze (VEG)

Dinner Menu

Arugula Salad

shaved asparagus, pecorino romano, lemon-thyme vinaigrette

Pan-Seared Sea Bass

*sweet pea puree, crispy pancetta, roasted cipollini onions
[vegetarian entrée: Chef's selection of seasonal roasted vegetables
with red quinoa and accompanying sauces]*

Lemon Pound Cake

blueberry sauce, lemon meringue

Bar Package

*includes the following wine, beer & spirit options
for cocktail hour & dinner:*

Labatt Blue Light, Stella Artois & Flying Bison Rusty Chain

Foris Pinot Gris, Heller Estate Chardonnay

Hanging Vine Pinot Noir, Josh Cabernet Sauvignon