



Reception – Sit-Down Dinner #1

Yellow & Red Vine Ripe Tomato Salad with Buffalo Mozzarella, Arugala, Aged Balsamic Vinegar & Extra Virgin Olive Oil

Filet of Beef with Roasted Garlic Mashed Potatoes, Baby Green Top Carrots, Haricot Vert & Cabernet Reduction

Toasted Meringue with Whipped Cream, Fresh Berries & Passion Fruit Coulis

Reception – Sit-Down Dinner #2

Warm Portobello Mushroom Salad on a bed of Field Greens, Reggiano Chards & White Balsamic Vinaigrette

Grilled Veal Chop Au Jus with a Garden Vegetable Stack & Potato Galette

Tahitian Vanilla Bean Ice Cream served in a Martini Glass with Chocolate Almond Biscotti

Reception – Sit-Down Dinner #3

Pumpkin Soup with Roasted Pepitas & Fresh Sage

Romaine Hearts with Sour Dough Croutons, Crisp Pancetta, Romano Padano Chards & Light Lemon Caper Dressing

Mustard Crusted Salmon atop a Wild & Basmati Rice Cake and Red Beet Vinaigrette

Fresh Fruit Crumble with a Mascarpone Quenelle

Reception – Sit-Down Dinner #4

Five-Spice Marinated Quail, Grilled and served on a bed of Arugala with Mango & Avocado Salsa

Mushroom Dusted Halibut with Opal Basil Mashed Potatoes, Sunburst Squash & Grape Tomato Sauté and Chive Oil

Bittersweet Dark Chocolate Tart with Chantilly Cream