

Spring Seated Dinner

PASSED HORS D'OEUVRES

CAMPARI "BLT"

Sriracha Aioli | Brown Sugar Bacon

BLACKBERRY AND BRIE CANAPÉ

Blackberry Jam | Fresh Dill | Pink Peppercorns

MINI JUMBO LUMP CRAB CAKES

Key Lime Aioli

GRILLED PETITE LAMB LOLLIPOPS

Rosemary Remoulade

SEATED SALAD

FRESH ARUGULA SALAD WITH OVEN ROASTED GOLDEN BEETS

Candied Toasted Pecans | Crumbled Goat Cheese | Orange Vinaigrette

SEATED FIRST COURSE

LEMON WINE FARFALLE PASTA

Asparagus | Spring Peas | Lemon Wine Sauce | Parmesan

SEATED ENTREE

PAN SEARED CHILEAN SEA BASS

Tarragon Beurre Blanc

CRÈME FRAÎCHE WHIPPED POTATOES ASPARAGUS BUNDLES

DESSERT TRIO

MINI CHOCOLATE CREAM TART

Chocolate Mousse | Whipped Cream | Chocolate Curls

CHEESECAKE STUFFED STRAWBERRIES

Cheesecake Filling | Whipped Cream | Graham Cracker Crumbs

LEMON BLUEBERRY SWEET SHOT

Lemon Mousse