



## *Appetizers*

*Gigante Bean Hummus with lavash, crudité, toppings*

*Quiche Lorraine Bites in phyllo cups*

*Smoked Salmon Deviled Eggs with caviar*

*Meatballs (Choice of beef/ elk/ lamb) braised in tomato sauce and arugula pesto*

*Caprese Skewers (with or without charcuterie) with balsamic reduction*

*Benedictine with bacon on toast points*

*Short Rib Crostini (or sliders) with tomato and horseradish crème fraiche*

*Garlic Shrimp on tomato bruschetta*

*Ceviche (Options)*

*Spinach, Artichoke and Crab Dip with toast points*

## *Salads/ Soups*

*Seasonal Bisque*

*Gazpacho*

*Creamy Tomato-Basil Soup topped with pimento cheese finger sandwiches*

*Bibb-Bacon Salad with warm bacon vinaigrette, tomatoes, roasted red peppers, bleu cheese*

*Mediterranean Kale Salad with balsamic vinaigrette, feta and pickled red onions*

*Groganica with cucumbers, heirloom cherry tomatoes, shaved carrots, feta, champagne-Dijon vinaigrette*

*Spinach with bacon sun dried tomatoes, bleu cheese, pangrattato, whole grain mustard vinaigrette*

*Classic Caesar*



*Arugula, roasted butternut squash, marinated fingerling potatoes, candied pepitas, crispy prosciutto, maple-sherry vinaigrette*

## *Entrees*

*Salmon with tomato braised chickpeas with wilted greens, lemon aioli and olive tapenade*

*Sautéed Red Snapper with Carolina Gold Rice, rock shrimp salsa, pesto aioli, smoked paprika oil*

*Grouper with curried French lentils, cucumber labneh, basil emulsion, charred sweet peppers*

*Filet with parsnip puree, roasted cauliflower, maître d'hotel butter, sauce Espagnole*

*Coffee Encrusted Ribeye with smashed roasted potatoes, sautéed spinach and country mustard cream sauce*

*Skirt Steak with mashed goat cheese and herb fingerling potatoes, marinated broccolini, Worcestershire-shallot honey BBQ*

*Airline Chicken Breast with chipotle stewed hominy, roasted bell and poblano peppers, orange sofrito*

*Pork Tenderloin with fontina-jalapeno grits, charred asparagus, brandy cream sauce*

*Duck Confit with bacon-tomato-fennel braised white beans, truffle aioli, red-eye gravy*

*Braised Bison Short Ribs with root vegetable mash, crispy Brussel sprouts, red wine-garlic jus, red veined sorrel*

*Grilled Rack of Lamb with gruyere-Weisenberger grits, charred broccolini, marsala reduction*

*Thai Vegetable Curry with locally grown vegetables over Jasmine rice*

*Ricotta Gnocchi with Frondosa Farms mushrooms, English peas, sweet peppers, arugula, truffle mushroom cream sauce*

## *Desserts*

*Crème Caramel*

*Sarah's Kentucky Pie with chocolate Bourbon drizzle, pecan crumble*

*Cheesecake Bites*

*Lemon Meringue Cakes—lemon curd, honey, berry compote*

*Flourless Chocolate Torte with Crème Anglaise*

*We are dedicated to providing you the most personal one-on-one service ensuring that your special day is one to remember and cherish*

*We will customize your menu based on the seasonal availability of our freshest ingredients*

*-Isaac Fox*