

**Sample Catering Menu** *(Call for custom menus)*

Tray Passed Specialty Beverage

Tray Passed Bites

Mini braised short ribs

Mini Truffled Grilled Cheese

Yaki Skewers

Chicken Ume Plum w/Shiso

Infused Watermelon with Japanese Mint

Assorted Soup Shooters

**Seafood Display**

Rare Mediterranean Blue Lobster, Jumbo Prawns, Oyster, Clams, Crab Claws, Crawfish

**Seated Dinner**

**Course 1**

Buratta, heirloom tomatoes, 100yr old Balsamic Vinegar

**Course 2**

Handmade Agnolotti Pasta, Sweet Pea filling

**Course 3**

Crown Roast of Hen

Celery Root Purée, roasted Fingerling Potato

or

Roasted Loin of Buffalo

Potato Purée, roasted Foraged Mushrooms

or

Chefs style Vegetarian or Vegan Option

**Family Style Dessert Tray**

Mini Cupcakes

Mini Creme Brulee

Mini Churros with chocolate

Mini Sopapilla with honey

Mini Strawberry Tart