



gala sample menu | three course plated dinner

| butler passed hors d'oeuvres | during cocktail hour |

Popcorn Chicken *house made pickle | bamboo skewer*

Ahi Tuna Sesame Cones *diced ahi tuna, scallions, ponzu, chili oil, masago, black sesame cone*

Short Rib + Gorgonzola *in a phyllo tart shell*

Mini Kale + Goat Cheese Risotto Cakes *roasted red pepper sauce (vegetarian)*

| plated salad course |

Grilled Caesar Salad

grilled romaine heart half | aged parmesan | Caesar dressing | lemon | garlic crouton

Fresh Baked Artisan Dinner Rolls + Herb Whipped Butter *on each table*

| plated entrée course |

Hickory Smoked Filet Mignon

6 ounces smoked and grilled USDA Choice filet mignon | onion & bacon jam

Sweet Potato Hash

diced sweet potato | sautéed onions & peppers

*and **Roasted Broccolini***

| vegetarian | vegan entrée option |

Quinoa + Black Bean Stuffed Roasted Acorn Squash

*drizzled with **cilantro chimichurri**,*

*served with **Roasted Broccolini***

| plated dessert course |

Southern Style Bread Pudding

chocolate chips | bourbon pecan sauce | whipped cream