

Bon Voyage

Saturday, April 8th

6PM ~ 10PM

Passed hor d'oeuvres

- Seared scallop with a black cherry glaze
- Tenderloin canape- French bread crustini, shaved tenderloin, topped with tomatoes, onions, capers and horseradish cream cheese, drizzled with balsamic glaze
- Potato latkes- crispy potato pancake topped with boursin cheese, sous vide brown sugar bourbon apple,
- Tuna cucumber crisp- sliced cucumber topped with seared tuna drizzled with honey wasabi and soy ginger

Appetizer station

- Country chicken biscuit- pecan crusted chicken breast on a buttermilk biscuit topped with honey butter
- Dip station- tapenade, hummus, tzatziki, and whipped feta artichoke dip, served with veggies, breadsticks, seeded lavash pita bread
- Frutti de mare salad- shrimp, scallops, squid, crab and lobster tossed with pickled veg and a sweet and sour vinaigrette

-Sushi

- Sausage cacciatore- mild Italian sausage with peppers and onions in a marinara sauce

Buffet and carving station

Prime rib carving station

Grilled pork with apples and pears

Chili glazed salmon with stir fried vegetables

Roasted chicken thighs over corn succotash