



Appetizers

Chilled Jumbo Prawns

Cocktail Sauce and Lemon

Prime New York Steak Carpaccio

Sage Mountain Farm Arugula, Shave Provolone Picante, Lemon Oil and Truffle Toast

Beef Steak Tomato and Buffalo Mozzarella

Field Greens, Basil, Extra Virgin Olive Oil

Charcuterie Board

Cured Meats and Cheese, Olives, Cornichon, Crostini and Whole Grain Mustard

Traditional Hummus

Chickpea, Tahini, Garlic, Baby Arugula, Roasted Tomatoes, Kalamata Olives, Extra Virgin Olive Oil, Pita Crisps

Fig Jam and Brie Crostini

Toasted Crostini, President Brie and Sweet Fig Jam

Artisan Cheese and Fruit Board

Farm Fresh Fruit

and Artisan Cheeses with House Bread, Toasted Nuts and Soft Herbs