# Menu One

# **Butler Served**



### WELCOME DRINK

# Ginger Spice

basil-ginger infused syrup, fresh lemon juice + vodka

# PASSED HORS D'OEUVRES

# Shaved Brussels Sprout Salad

on parmesan crostini + lemon aioli

# Handmade Parmesan cones

filled with grilled vegetables + roasted tomato aioli

### Lime Marinated Salmon

served on a Yukon gold potato chip with meyer lemon confit + fresh chives

### Lamb Cocktail Meatballs Stuffed With Goat Cheese

with fresh tomato sauce

### Tenderloin Of Beef

and arugula salad with red curry dressing served on a cocktail fork

### Petite Sushi Rolls

# PASSED DESSERTS

### Italian Lemon Sorbetto

lemon sorbetto + prosecco passed in tiny Riedel "O" glasses

# Tiny Rosemary Cookies



# Menu Two

# **Butler Served**



### WELCOME DRINK

# Italian Greyhound

a lovely blend of grapefruit juice, gin + a splash of Aperol over ice, garnished with a fresh rosemary sprig + rosemary sugar on the rim

### PASSED HORS D'OEUVRES

### Seared Polenta Cake

topped with mushroom ragu + balsamic vinaigrette

### Vegetable Potstickers

with ginger tempura sauce and sesame dipping sauce

### Traveling Iced Bar

with boiled shrimp and cocktail sauce

### Pancakes Orientale

thin cilantro crêpes wrapped around spicy thai duck, carrot "confetti", green onion and fresh fennel served with spicy chili sauce

# Pork Belly Onigiri

fried rice balls filled with marinated pork belly

# Tiny Beef Cheek Chilapas

with red cabbage slaw, tomatillo salsa + cojito cheese

# PASSED DESSERTS

# Soft Centered Chocolate Pudding

dusted with powdered sugar

### Iced Vietnamese Coffee

passed in Riedel "O" glasses