



Menu & Food

Hors d'oeuvre (Tray Pass) & (Tray Set)

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| Everything Bagel Deviled Eggs (wild smoked salmon, sesame & caraway) OR Deviled Eggs Confit (tuna, olives, tomato, and olive oil) | \$ | per Person |
| Mini Corn Cakes with Lox and Dill Crème Fraîche OR Mini Caprese Skewers with Berry Balsamic Drizzle OR Wild Smoked Trout Dip in Cucumber Cups | \$ | per Person |
| Fried Caprese Bombs with a Balsamic Honey Drizzle OR Baked Zucchini "Ziti" Spirals with Mozzarella | \$ | per Person |
| A Trio of Party Balls: Creole Meatballs (turkey & beef) in Dill Cream, Italian Meatballs (beef) in Marinara, Lebanese Meatballs (lamb) in Saffron Mint Broth | \$ | per Person |

Salads & Intros

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| Stuffed Endive with Herbed Goat Cheese OR Lemony Whipped Feta with Charred Scallions, Crudité & Baguette OR Mutabal (Eggplant Dip) with Pita & Crudité | \$ | per Person |
| Grilled Eggplant Caprese OR Marinated Beet Salad on Arugula & Spinach with Whipped Goat Cheese OR Spring Slaw with Brussels, Beets, Melon, and Pumpkin Seeds in | \$ | per Person |
| Roasted Beet & Arugula with Berries & Walnut Blackberry Vinaigrette OR Cucumber Melon Caprese Salad with Arugula, Chicory & Fresh Herbs OR Fresh Herbed Pasta Salad | \$ | per Person |
| Clementine, Feta & Spring Leaf Salad OR Dilled Sweet Corn Salad with Buttermilk Dressing OR Savoy Cabbage Wedges with Blue Cheese Buttermilk Dressing | \$ | per Person |

Your Main Course

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| Acadian Redfish Pie (really good) OR Creole Caribbean Redfish on Cinzano Turmeric Rice with Spicy Poblano & Bell Peppers | \$ | per Person |
| Citrus and Chile Braised Beef Short Ribs with Creamy Lime Slaw OR Oxtail Gumbo (braised in tomato, onion, garlic, shallot, cayenne pepper) on Jasmine Rice | \$ | per Person |
| Sous Vide Tenderloin (Grass-Fed/Finished) on Wild Mushroom Risotto | \$ | per Person |
| Redfish Courtbouillon OR Bucket of Clams with Pesto Pasta, both with Housemade Bread | \$ | per Person |

Sides

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| Cheesy Cabbage Gratin OR Cauliflower Gratin with Manchego and Almond | \$ | per Person |
| Southern Style Collard Greens with Smoked Turkey OR Cauliflower Adobo with Wilted Kale & Garlic OR Lemony Green Beans | \$ | per Person |



Cheese & Corn Grits Pudding OR Squash Casserole with Sweet Corn \$ per Person

Breaded (almond flour) Celeriac with Creamy Garlic Beans OR Kale & Goat Cheese Pie (almond flour) \$ per Person

Desserts

Watermelon Rose Trifle smothered in Strawberries (layers of almond dacquoise; gluten free) OR Chocolate Macaroon Cake with Ganache & Almond Clusters (gluten free) \$ per Person

Almond Flour (grain free) Chocolate Chip Cookies OR Citrus Shortbread Cookie OR Dark Chocolate Bark with Pistachios, Rose Petals & Walnuts \$ per Person

Betty's Bread Pudding with Bourbon Creme Anglaise & Whiskey Whip OR Babette Friedman's Apple Cake with Calvados Cream \$ per Person

Panna Cotta with Red Wine Honey Syrup & Fresh Fruit OR Banana Crèmeux with Nilla Wafers and Rum \$ per Person