

G I A

DRINK EAT LISTEN

Cocktail Menu Options

Aged Farmhouse Gouda Gougere

Forbidden Black Rice Cakes

Beef Crostini Topped with Caramelized Onions and Blue Cheese

Smoked Arctic Charr on Crostini
with Pickled Shallots

Stuffed Mushrooms

Coriander Crusted Ahi Tuna Soy Caramel

Prosciutto Wrapped Asparagus

Shaved Beef Tenderloin with Blue Cheese Mousse
served on warm crostini

Chef Charcuterie Plate
Assortment of Cured Meats and Cheeses

Green Hummus and Olive Tapenade
Naan Chips and Fresh Vegetables

Assorted Schiacciate
(Sicilian Flatbreads)

Turkey Sliders with Heirloom Kale and Cranberry Aioli on Brioche

Beef Sliders with Arugula Caramelized Onions and Herb Aioli on Brioche

Chicken Kabobs
Za'tar Marinated Chicken, Red Peppers, Red Onions, served with a Tzatziki Sauce

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Orzo Salad
with Tomatoes Red Onions and Mint

Chick Pea Fritters
Served with Cranberry Sage Aioli

Oven Roasted Cauliflower with Basil Vinaigrette

Braised Lamb Shank
Roasted Fingerling Potatoes Topped with Gremolata

Warm Eggplant Bruschetta
with Fresh Mozzarella

Whole side of Seared Salmon with Capers, Zucchini Spirals, and Lemon Vinaigrette

Wood-fired Oven Roasted Pot Roast
Roasted Carrots and Potatoes

Assorted Bite Size Desserts