

## MENU

## TO BEGIN

Lavish Artisanal Cheese \& Charcuterie Display

## BUFFET DINNER

Herb-Brined \& Roasted Organic Chicken, Herb Jus
Seabass with Burst Tomato Confit
Whipped Yukon Gold Potatoes with Nutmeg \& Chives
Roasted Asparagus \& Sauce Gribiche
Lemon \& Dill Glazed Heirloom Carrots
Lettuces with Orange, Walnuts, Radish with Avocado Vinaigrette Homemade Rosemary Focaccia

## PLATED DESSERT

Berry Crisp with Oat Crumble \& Vanilla Ice Cream

Tickets include food, nonalcoholic beverages, tax, and gratuity.
Alcoholic drinks can be purchased from the bar.

