



FIVE COURSE

PROVISIONS

Stationed Hors d'oeuvres

Chicken & Waffle

Compressed Watermelon, Bourbon Maple

<p><i>Deviled Eggs</i> <i>Dijon, Herb Gremolata</i></p> <p><i>Smoked Salmon</i> <i>Seesed Crostini, Fromage Blanc, Caper</i></p>	<p><i>Crab Cake</i> <i>Old Bay, Lemon Aioli</i></p> <p><i>Avocado toast</i> <i>Ricotta, Heirloom Tomato, Balsamic</i></p>
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Mains

Yogurt Parfait

Strawberry Yogurt, Seasonal Berries, Rolled Oats, Mint & Honey

Butterball Duck Fat Potatoes

Thyme & Garlic

Eggs florentine

Toasted Muffin, Caramelized Onion, Spinach, Swiss, Poached Egg, Hollandaise

Bread Pudding French Toast

Carmel, Glazed Apples, Chantilly, Maple Syrup

Roasted Chicken Apple Sausage

Parsley

Steak au poivre & Eggs

Grilled Skirt Steak, Roasted Peppers, Mushroom, Brandy Peppercorn Cream

Guest w/ Food allergies please be aware that our food may contain or come into contact w/ common allergies

such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat, consuming raw or undercooked meats, poultry, seafood, shellfish, or

eggs may increase your risk of foodborne illness. Menu is Subject to change

