

5:30 pm

Welcome Bubbly with Oyster Bar & Charcuterie

6:30 pm

Buffet Entrees

Steak Roulade

Rolled Flank Steak with Cremini Mushrooms, Arugula, Soy, Garlic & Dijon Mustard with White Cheddar, Parmesan & Butter and topped with Chimichurri

Miso Black Cod

Seared Black Cod with a Miso Mirin Paste, Roasted & Smashed Skillet Fried Red Potatoes, Roasted Eggplant Toum, Spinach Salad with Pickled Shallots, Watermelon Radish, Star Anish and Fresh Herbs

Spicy Farfalle (Can be Vegan and Gluten Free) Julienne Zucchini, Carrots, Yellow Squash, Sauteed Garlic, Vegetable Broth, Baby Arugula, Calabrian Chiles, Shallots, Parmesan

Sides

Farm Salad With a Choice of Balsamic, Mustard Vinaigrette, or Buttermilk Tarragon Dressing

> Zaatar Carrots With Hummus and Chimichurri

Roasted Spring Vegetables With Shallots, Garlic, Lemon and Balsamic

7:30 pm

Dessert Chef's assortment of Brownies and Lemon Bars