



“Dinner-By-The-Bite”

Upon Arrival

Cocktails
-will be served-

Hors d'Oeuvres

Fresh Spinach, Caramelized Onion and Goat Cheese Quesadillas
Wild Mushroom Ragout on Crispy Polenta with Comte Cheese
Ginger-Lime Swordfish on Shell Skewers
Blue Point Oysters on Asian Spoon with Mignonette
Truffle Dressed Carpaccio on Crostini with Shaved Parmesan and Arugula
Fried Green Tomatoes with Crisp Bacon, Basil Remoulade, Micro Green Garnish
Maple Glazed Breast of Duck on Sweet Potato Gaufrette, Candied Kumquat
Thai Red Curried Chicken on Plantain Scoops

Small Plates

Sweet Pea and Lemon Ricotta Ravioli
Petit Lamb Chops, Truffle Whipped Potato, Rainbow Baby Carrots
Baja Grouper Tacos, Napa Cabbage Slaw, Sliced Radish, Siracha Aioli

Finale

Tiny Decorated Cup Cakes
Key Lime Tartlets
S'mores-on-a-Stick
Berry “Crumble” in Demitasse with Maple Ice Cream