



# SPECIAL EVENT MENU

 *Otterly Gingertastic*

# Special Event Pricing Info

Designed for 50 Guests or More



**V** Vegetarian | **GF** Gluten Free | **CN** Contains Nuts | **DF** Dairy Free | **VGN** Vegan | **LC** Low Carb

## ENTRÉE PRICE INCLUDES THE FOLLOWING

Passed Hors d'oeuvres, Choice of Five – Four Pieces per Guest  
Elegant Three-Course Meal  
Soup and/or Salad • Vegetable • Starch • Artisan Breads  
Coffee/Hot Tea Service  
& **SWEET FINALE** (Choice of One)  
Decadent Trio • Create your own Sundae Bar • Specialty Cupcakes  
Create Your Own Ice-Cream Sandwich • Crepe Station  
Creamy House-Made Cheesecake Station • S'mores Station

## A LA CARTE

**CHILDREN 12 & UNDER**  
Children's Plated Menu Available

## EVENT PROFESSIONALS

Upon Request

## Services in addition to menu pricing:

### SERVICE & CULINARY STAFF

Dressed in Bistro attire, our staff executes each event with style, attention to detail and professionalism. The Otterly Gingertastic Team will handle set up and break down of your event as well as all food and beverage preparation and service.

### RENTALS

China, Glassware, Flatware, Serving Equipment and Linens (fabric & color) of your choice.

\*Every effort has been made with regard to the accuracy of dietary restrictions for the general public. If your allergy/condition is very restrictive, please discuss any issues with your sales consultant for substitutions and solutions. Otterly Gingertastic makes every effort to avoid cross contamination; however, we are not a strictly nut-free, glute-free kitchen.

All pricing is subject to transportation, current state & local taxes. Prices subject to change based upon market & seasonal availability. In the event of a significant market price change, the client will be notified & offered alternative options.

# Hors d'oeuvres – Hot

## SOUP SHOOTERS

**GRILLED CHEESE TRIANGLE & TOMATO BASIL SOUP** |V

**WILD MUSHROOM BISQUE** |V|GF

Flat Leaf Parsley

**RAMEN NOODLE SOUP** |V|DF|VGN

Lemongrass Broth

**SURF & TURF SHOOTER**

Lobster Bisque, Mini Beef Brochette

**VEGAN CREAMY TOMATO BASIL** |V|GF|DF|VGN|CN

Flat Leaf Parsley

**VEGETARIAN CORN CHOWDER** |V

Flat Leaf Parsley

## SEAFOOD

**TINY FISH TACO** |DF

White Fish, Cilantro Slaw, Mango, Avocado de Gallo

**SMOKED SALMON ROSETTE**

Crisp Potato Pancake, Lemon Crème Fraîche

**COCONUT SHRIMP** |DF

Sweet & Spicy Apricot Dipping Sauce

**POBLANO SHRIMP** |GF

Bacon-wrapped, Chipotle Sauce, Crema Ranchero

**NOLA SHRIMP & VEGGIE SKEWER** |GF

Grilled with Cajun Butter

**CAJUN SHRIMP & GRIT CANAPE**

Tomato Concassé

**CHESAPEAKE BAY CRAB CAKE**

Fresh Jumbo-Lump Crabmeat, Herbs & Spices, Chipotle Mayo

**SEA SCALLOPS WRAPPED IN BACON** |GF

Herbed Parmesan Crust

**GULF COAST STUFFED MUSHROOM**

Shrimp, Crab, Herbed Breadcrumbs

**ARANCINI WITH BUTTERNUT SQUASH**

**& THAI COCONUT CURRY SAUCE**

Arborio Rice, Panko, Sage, Parmesan, Red Curry, Fish Sauce, Cilantro

**TINY MISO-GLAZED SALMON** |DF

Asian Wonton, Seaweed Salad

**CRISPY SALMON RICE** |GF|DF

Crispy Sticky Rice topped with Salmon, Spicy Mayo

Avocado, Scallion & Sesame Seeds

(Option for Tuna as well)



# Hors d'oeuvres – Hot

## VEGETARIAN

### STUFFED MUSHROOM |V

Red Bell Peppers, de Jonghe Breadcrumbs, Sherry Wine

### PORTOBELLO MUSHROOM TARTLET |V

Puff Pastry, Gruyere Cheese

### MUSHROOM & WALNUT TARTLET |V|CN

Goat Cheese, Truffle Oil

### ARTICHOKE HEARTS AU GRATIN |V|GF

Savory Mascarpone & Parmesan Cheeses

### SPANAKOPITA |V

Spinach, Onions, Cream Cheese, Feta, Flaky Phyllo Pastry

### VEGAN EGG ROLL |V|DF|VGN

Bok Choy, Bean Sprouts, Carrots, Celery  
Sweet & Sour Dipping Sauce

### BABY POTATO PANCAKE |V

Sour Cream, Green Apple Relish

### VEGGIE & POBLANO QUESADILLA |V

Flour Tortillas, Scallions, Poblano Peppers, Zucchini  
Red Bell Peppers, Chihuahua Cheese, Cilantro, Salsa Rojo

### SMOKED GOUDA MAC & CHEESE POPS |V

Smoked Gouda & Cheddar Mac & Cheese, Breadcrumbs  
Spicy Dipping Sauce

### QUICHE FLORENTINE |V

Spinach, Swiss Cheese, Flaky Pastry Shell

### BRUSCHETTA |V

Baked Campagnola Bread, Fresh Tomatoes, Fontinella Cheese  
Fresh Basil, Herb EVOO

### RASPBERRY BAKED BRIE |V|CN

Preserves, Phyllo, Toasted Almonds

### BRIE & APRICOT TARTLET |V|CN

Puff Pastry, Brown Sugared Almonds

### ARANCINI |V

Mozzarella Cheese, Marinara Sauce

### VEGAN "SAUSAGE" ROLL |V|DF|VGN

Puff Pastry, Lentils, Red Onion Chutney

### VEGAN MUSHROOM "MEATBALL" BITE |V|DF|VGN

Ube Bun, Field Greens, Sriracha Sauce



# Hors d'oeuvres – Hot

## POULTRY

### **THAI CHICKEN SATAY** |GF|DF|CN

Peanut Dipping Sauce

### **CHICKEN & PINEAPPLE SKEWER** |GF|DF

Sweet & Sour Dipping Sauce

### **BAKED ORANGE CHICKEN MEATBALL**

### **TERIYAKI CHICKEN & VEGETABLE SKEWER** |DF

### **TINY TINGA TACO**

Pulled Chicken, Onions, Pepper Jack Cheese, Sour Cream

### **JERK CHICKEN SKEWER** |GF|DF

Mango Salsa

### **CHICKEN POBLANO** |GF

Bacon-wrapped, Chipotle Sauce, Crema Ranchero

### **ENCHILADA CHICKEN BITE** |GF

Red Enchilada Sauce, Cheddar Cheese  
Sour Cream, Corn Taco Shell

### **PARMESAN CHICKEN BITE**

Fresh Mozzarella Cheese, Marinara Sauce

### **FRESNO CHILE PULLED CHICKEN** |GF

Polenta Cake, Guacamole, Pickled Fresno Salsa

### **DUCK EGGROLL** |DF

Spinach, Red Pepper, Green Onion, Sesame Oil, Blackberry Jam

### **DUCK MOO SHU BUNDLE**

Hoisin Sauce, Crepe, Scallion

### **TANGERINE CHICKEN SKEWER** |DF

Panko Crust, Citrus Soy Sauce, Sweet Chile

### **BLACKENED CHICKEN SATAY**

Cajun Marinated Chicken, Creole Mustard Sauce

### **THAI CHICKEN BITES** |DF

Mixed Bell Peppers, Scallion, Sweet Chili Sauce  
Sesame Seeds, Phyllo Pastry Cup

## MEAT

### **THAI BEEF SATAY** |GF|DF|CN

Peanut Dipping Sauce

### **MINI BBQ MEATBALL** |DF

Tangy BBQ Sauce, Pretzel Stick

### **GOURMET ALL-BEEF COCKTAIL FRANK**

Rosemary & Thyme Puff Pastry, Stone Ground Mustard

### **PETITE BEEF WELLINGTON**

Tenderloin of Beef, Mushroom Duxelle, Puff Pastry

### **TERIYAKI BEEF & FIRE-ROASTED VEGETABLE SKEWER** |DF

### **CARNE ASADA QUESADILLA**

Flour Tortilla, Tri-Colored Bell Pepper  
Red Onions, Chihuahua Cheese, Salsa Rojo

### **BABY CHEESY BEEF BURGER**

Caramelized Onions, Brioche Bun

### **BABY BRAISED SHORT RIB**

Horseradish Aioli, Fresh Greens, Brioche Bun

### **BABY PULLED PORK**

Creamy Slaw, Brioche Bun

### **CRISP BAKED POTATO CUP** |GF

Sour Cream, Bacon, Scallions

### **PROSCIUTTO, FIG JAM & CAMELIZED ONION FLATBREAD** |DF

### **TINY CHORIZO TACO**

Potatoes, Cheddar Cheese, Mild Green Salsa

### **BACON-WRAPPED DATE FILLED WITH CHORIZO** |GF|DF

### **SAUSAGE & PEPPER SKEWER** |GF|DF

Mild Italian Sausage, Tri-Colored Bell Peppers

### **SAUSAGE-STUFFED MUSHROOM**

Mild Italian Sausage, Seasoned Bread Crumbs, Parmesan Cheese

### **PHILLY CHEESESTEAK MUSHROOM** |GF

Onion, Green Pepper, Sour Cream, Mayo, Cream Cheese, Provolone

### **ASPARAGUS WITH PROSCIUTTO**

Mozzarella, Rosemary & Thyme Puff Pastry

### **SPICED LAMB PUFF** |CN

Puff Pastry, Middle Eastern Spices, Pine Nuts, Tomato, Onion, Tzatziki Sauce

### **PETITE LAMB CHOPS**

Gremolata Encrusted



# Hors d'oeuvres – Cold

## SEAFOOD

### **SHRIMP SHOOTER** |GF|DF

Steamed & Chilled Shrimp, Tequila Cocktail Sauce, Lime Wedge

### **GRILLED & CHILLED PESTO SHRIMP SKEWER**

Sweet Red Pepper Dipping Sauce

### **TERIYAKI SHRIMP IN SNOW PEA** |DF

Black & White Sesame Seeds

### **CALIFORNIA MAKI** |GF|DF

Sushi Rice, Cucumber, Avocado, Crabmeat, Sesame Wasabi, Pickled Ginger, Soy Sauce

### **SUSHI-GRADE AHI TUNA TARTAR** |GF|DF

Chili Aioli, Sesame Seeds, Cucumber Boat

### **SEARED TUNA CARPACCIO** |DF

Crisp Asian Wonton, Chili Aioli, Scallion

### **SMOKED SALMON PUMPERNICKEL CANAPE**

Smoked Salmon Rosette, Lemon Crème Fraîche

### **AHI TUNA POKE** |GF|DF

Avocado, Sesame Vinaigrette, Served on Asian Spoon

## MEAT

### **HERB-ENCRUSTED SIRLOIN OF BEEF CROSTINI** |DF

Horseradish Aioli, Flat Leaf Parsley

### **ANTIPASTO SKEWER** |GF

Genoa, Capicola, Mortadella, Fresh Mozzarella Pepperoncini, Red Wine Vinaigrette

### **BURRATA CROSTINI**

Prosciutto, Tomato, Balsamic Drizzle

### **BABY BELLS** |GF

Fire Roasted Peppers, Herbed Goat Cheese, Bacon, Scallion

### **MOROCCAN LAMB CROSTINI** |DF

Preserved Lemon Chutney, Garlic Hummus, Pita Chip

## POULTRY

### **HERBED CHICKEN SALAD BITE** |DF

Fresh Herbs, Onion, Celery, Yogurt, Cherry Tomato

### **WALNUT CHICKEN SALAD BITE** |CN

Cranberry, Scallion, Yogurt, Phyllo Pastry Cup



# Hors d'oeuvres – Cold

## SOUP SHOOTERS

### **GAZPACHO SHOOTER** |V|GF|DF|VGN

Spanish Summer Classic - Tomato, Garlic, Olive Oil  
Garlic Toasted Flatbread

### **CUCUMBER SHOOTER** |V|GF

With Vegetable Stock, Yogurt, Fresh Mint Leaf

## VEGETARIAN

### **ZA'ATAR ROASTED TOMATO** |V|GF

Feta, Chickpea, Tomato Oil, Taro Chip

### **CAPRESE SKEWER** |V|GF

Tomato, Fresh Mozzarella, Basil Vinaigrette

### **GRAPE & GOAT CHEESE LOLLIPOP** |V|GF|CN

Crushed Pistachio

### **VEGAN CALIFORNIA MAKI** |V|GF|DF|VGN

Sushi Rice, Cucumber, Carrots, Avocado, Red Cabbage  
Wasabi, Pickled Ginger, Soy Sauce

### **ASIAN NOODLE & VEGETABLE SALAD** |V|GF|DF|VGN

Presented in a Chinese To-Go Container with Chopsticks  
Glass Noodles, Ginger Soy Dressing

### **CRUDITÉ SHOOTER** |V|GF

Crisp Fresh Vegetables, Herb Dip

### **FRESH SUMMER ROLL** |V|GF|DF|VGN

Carrot, Scallion, Cucumber, Red Pepper  
Rice Noodles, Rice Paper, Sweet Chili Dipping Sauce

### **WATERMELON, FETA & GRAPE TOMATO SKEWER** |V|GF

Mint Vinaigrette

### **BLUEBERRY & GOAT CHEESE CROSTINI** |V

Crisp Apple, Honey

### **AVOCADO DEILED EGGS** |V|GF|DF

### **BLOODY MARY DEILED EGGS** |V|GF|DF

Mayonnaise, Horseradish, Celery, Tomato, Old Bay, Tabasco



# First Course – Garden Fresh Salads

## GARDEN FRESH SALADS

### **PICCATA** |V|DF|VGN|CN

Field Greens, Romaine, Farro, Lemon-Marinated Mushrooms  
Scallions, Almonds, Fried Capers, Carrot Chips, Grilled Lemon  
Preserved Lemon Vinaigrette

### **NAPA & RAMEN** |V|DF

Napa Cabbage, Spinach, Toasted Ramen, Edamame, Carrot  
Cucumber, Scallion, Jammy Egg, Lotus Root Chip  
Kimchi Vinaigrette

### **SPINACH** |V|GF|DF|VGN|CN

Spinach, Sliced Strawberries, Toasted Almonds  
Mandarin Oranges, Scallions, Toasted Sesame Vinaigrette

### **BABY KALE & ARUGULA** |V|GF|CN

Golden Raisins, Pecorino Cheese, Candied Walnuts  
Lemon & White Wine Vinaigrette

### **WINTRY** |V|GF|CN

Romaine, Spinach, Poached Pears, Gorgonzola Cheese  
Candied Walnuts, Dried Cranberries  
Raspberry Champagne Vinaigrette

### **SHAVED BRUSSEL SPROUT** |V|GF|CN

Shaved Brussel Sprouts, Feta Cheese, Red Onion  
Dried Cranberry, Pistachios, Citrus Pistachio Dressing

### **SWEET & SAVORY** |V|GF|CN

Field Greens, Strawberries, Sliced Red Onion  
Mild Cayenne Candied Pecans, Crumbled Goat Cheese  
White Balsamic Vinaigrette

### **CAESAR**

Romaine, Grape Tomato, Shredded Parmesan, Croutons  
Creamy Caesar Dressing  
Served in Frico Ring

### **MEDITERRANEAN** |V|GF

Romaine, Red Onion, Za'atar Roasted Tomato, Feta Cheese  
Cucumber, Red Cabbage, Shredded Carrots, Kalamata Olive  
Red Wine Vinaigrette  
Served in a Cucumber Ring



# First Course – House-Made Soups & Composed Salads

## HOUSE-MADE SOUPS

### HOT SOUPS

Tomato Basil | **V** • Vegetarian Roasted Corn Chowder | **V**  
Seafood Bisque • Wild Mushroom | **V** | **GF** • Butternut Squash Bisque | **V**  
Harvest Grain with Portobello Mushroom | **VGN**

### COLD SOUPS

Gazpacho | **V** | **GF** | **DF** | **VGN** • Cucumber | **V** | **GF**

## SOUP & SALAD DUET

Garden Fresh Salad & House-Made Soup  
in a Demitasse Cup on a shared plate

## ACCOMPANIED BY

**HEARTH BAKED ARTISAN ROLLS & ASIAGO LAVOSH**  
Whipped Herb Butter

## COMPOSED SALADS

### BEET & GOAT CHEESE | **V** | **GF**

Golden & Red Beets, Balsamic Vinaigrette  
Micro Greens Garnish

### CAPRESE | **V** | **GF** | **CN**

Yellow & Red Tomatoes, Basil Pesto  
Mozzarella Cheese, Balsamic Glaze

### SHRIMP & CRAB | **DF**

Avocado, Micro Flower Garnish  
Accompanied by Sesame Tuile



# Second Course Entrées – Poultry

Our Executive Chef has created composed poultry entrées paired with vegetable & Starch marked with an (\*) asterisk.

## POULTRY BREAST ENTRÉES

### FRENCHED CHICKEN MARSALA |GF

Fresh Mushrooms, Marsala Wine

### CHICKEN FONTINELLA BRUSCHETTA\* |GF

Fresh Tomatoes, Basil, EVOO

### GRILLED ASPARAGUS & YELLOW PEPPERS |V |GF |DF |VGN

EVOO, Kosher Salt

### MEDITERRANEAN POTATOES |V |GF |DF |VGN

Red Onion, Oregano, EVOO

### MEDITERRANEAN CHICKEN |GF |DF

Fresh Mushrooms, Tomatoes, Sweet Onions

White Wine & Roasted Lemon Sauce

### CHICKEN LIMONE |GF

White Wine, EVOO, Lemon Butter, Provolone Cheese

### ROASTED, FRENCHED WHITE TRUFFLE CHICKEN BREAST\* |GF |DF

### HARICOT VERT, BRIOCHE LEEK SAUCE |V

Poached Tomatoes, Frites

### PARM POMME PUREE |GF |V

### TANGERINE CHICKEN\* |DF

Frenched, Panko-Crusted Chicken Breast

Tangerine & Sweet Chili Sauce

### ASIAN VEGETABLE BLEND

### RICE NOODLE, LOTUS ROOT GARNISH

### PERUVIAN-ROASTED CHICKEN BREAST\* |GF

Frenched Chicken Breast, Aji Verde (Peruvian Yogurt Green Sauce)

### PERUVIAN-SPICED CARROTS |V |GF |DF |VGN

Aleppo Pepper, Cumin, Cinnamon, Brown Sugar, Orange Juice, Cilantro

### CILANTRO PERUVIAN GREEN RICE |V |GF |DF |VGN

Cilantro, Carrot, Peas, Aji Amarillo Paste

### FRENCHED FIG & BALSAMIC ROASTED CHICKEN\* |CN

Fig & Balsamic Pan Sauce, Panko-Crusted Goat Cheese Coin

Chopped Pistachio

### OVEN-ROASTED, CANDIED BRUSSELS SPROUTS |GF

Fresh Garlic, Crisp Bacon, Bleu Cheese

### OVEN-ROASTED FINGERLING POTATOES |V |GF |DF |VGN

Fresh Oregano, Rosemary, Thyme, Sea Salt, Cracked Black Pepper

### MOROCCAN-BRAISED CHICKEN BREAST\* |GF |DF

Frenched Chicken Breast, Gabanzo Beans, Green Olive, Lemon

### COUSCOUS |V |DF |VGN

Dried Apricots, Grilled Vegetables

### MOROCCAN CAULIFLOWER |V |GF |DF

Tahini-Honey Sauce

### BOURBON PECAN CHICKEN\* |GF |CN

Green Onion, Garlic, Ginger, Soy Sauce, Brown Sugar

### RAINBOW CARROTS |V |GF |DF |VGN

Garlic, EVOO, Ras el Hanout

### ROASTED GARLIC & RUBY-RED SWEET POTATO SWIRL |V |GF



# Entrées – Poultry

Our Executive Chef has created composed poultry entrées paired with vegetable & Starch marked with an (\*) asterisk.

## STUFFED POULTRY BREAST ENTRÉES

### **PANKO-CRUSTED STUFFED CHICKEN BREAST\***

Baby Spinach, Roasted Red Peppers, Smoked Gouda  
Lemon Thyme Cream Sauce

### **GRILLED VEGETABLES SKEWER | V | GF | DF | VGN**

Carrot, Zucchini, Yellow Squash, Red Bell Peppers, Balsamic Glaze

### **OVEN-ROASTED FINGERLING POTATOES | V | GF | DF | VGN**

Fresh Oregano, Rosemary, Thyme, Sea Salt, Cracked Black Pepper

### **STUFFED CHICKEN RICOTTA | GF**

Ricotta Cheese, Portobello Mushrooms, Spinach  
Dijon Mustard Sauce

### **SMOKED MOZZARELLA-STUFFED CHICKEN\* | GF**

Sun-Dried Tomato Cream Sauce | V | GF | CN

### **ROASTED ASPARAGUS | V | GF | DF | VGN**

### **ROMAN GNOCCHI | V**

Semolina Dumplings with Pecorino Cheese

### **PARTHENON CHICKEN**

Spinach, Onions, Cream Cheese & Feta Wrapped in Phyllo  
White Wine Sauce

### **PROSCIUTTO-WRAPPED CHICKEN BREAST | GF | DF**

Asparagus, Spinach, Red Peppers  
White Wine & Garlic Sauce

### **CHICKEN MASCARPONE DI LOMBARDY | GF**

Parmesan Crusted, Mascarpone Cheese, Artichoke Hearts  
Roasted Red Peppers, Creamy White Wine Sauce



# Entrées – Pork & Lamb

Our Executive Chef has created composed pork & lamb entrées paired with vegetable & Starch marked with an (\*) asterisk.

## PORK & LAMB

### HERB-ENCRUSTED CENTER-CUT PORK LOIN

Parsley-Scallion Sauce

### MARGARITA GRILLED PORK CHOP |GF|DF

Bone-in, Garlic, Cilantro, Lime & Tequila Marinated  
Rubbed with Smoked Paprika & Cumin  
Creamy Avocado Tomatillo Verde Sauce

### MOROCCAN LAMB TAGINE\*|GF|DF|CN

Apricots, Chickpeas, Almonds, Moroccan-Spiced Sauce  
Roasted Vegetable Israeli Couscous

### ROASTED RACK OF LAMB

Honey Mustard Sauce

### RAINBOW CARROTS |V|GF|DF|VGN

EVOO, Ras el Hanout

### CREAMY POLENTA |V|GF



# Entrées – Beef

Our Executive Chef has created composed meat entrées paired with vegetable & Starch marked with an (\*) asterisk.

## BEEF

### Sauce Selections:

Cabernet Reduction with Fresh Garlic, Thyme, Shallots | **GF** | **DF**

Truffle Glaze | **GF**

Guinness Stout Reduction | **DF**

Port Wine Reduction with Fresh Herbs | **GF**

Bordelaise Red Wine Reduction, Mushrooms, Fresh Herbs | **GF** | **DF**

Chimichurri | **V** | **GF** | **DF** | **VGN**

Au Jus | **GF** | **DF**

Wild Berry | **GF** | **DF**

### 2-3OZ. PETITE BEEF MEDALLIONS

Seared Tender Beef Shoulder Medallions, Please Select a Sauce

### CHATEAU OF SIRLOIN

Hand Carved Sirloin of Beef

Classic Seasonings, Please Select a Sauce

### PREMIUM ANGUS SIRLOIN STEAK\*

Classic Seasonings, Cabernet Reduction with Fresh Garlic

**GRILLED ASPARAGUS & YELLOW PEPPERS** | **V** | **GF** | **DF** | **VGN**

EVOO, Kosher Salt

**WHITE TRUFFLE ROASTED POTATO** | **V** | **GF** | **DF** | **VGN**

Baby Yukon Gold Potato



### HAND-CARVED TENDERLOIN OF BEEF \*

Seasoned with Cracked Black Pepper, Truffle Glaze Sauce | **GF**

**HARICOT VERTS & BABY CARROTS WITH GREENING** | **V** | **GF** | **DF** | **VGN**

**VERTICAL DOUBLE-STUFFED POTATO** | **V** | **GF**

Cheddar Mashed Potato, Paprika

### STOUT-BRAISED SHORT RIBS \*

**OVEN-ROASTED CANDIED BRUSSELS SPROUTS** | **GF**

Fresh Garlic, Crisp Bacon, Bleu Cheese

**GARLIC REDSKIN MASHED POTATOES** | **V** | **GF**

### CENTER CUT FILET MIGNON (6OZ.)\*

Cabernet Reduction with Fresh Garlic, Thyme, Shallots

**GRILLED ASPARAGUS & YELLOW PEPPERS** | **V** | **GF** | **DF** | **VGN**

EVOO, Kosher Salt

**GARLIC REDSKIN MASHED POTATOES** | **V** | **GF**



# Entrées – Seafood

Our Executive Chef has created composed seafood entrées paired with vegetable & Starch marked with an (\*) asterisk.

## SEAFOOD

### **LAKE SUPERIOR WHITEFISH ACAPULCO\*** |GF|DF

Citrus Marinated, Sweet & Savory Mango Papaya Salsa

### **ROASTED ASPARAGUS & POACHED GRAPE TOMATOES** |V|GF

Crumbled Bleu Cheese

### **PURPLE JASMINE RICE** |V|GF|DF|VGN

Rosemary-Infused

### **PISTACHIO-CRUSTED WHITE FISH** |GF|CN

Parmesan Cheese, Lemon, Parsley

### **GARLIC REDSKIN MASHED POTATOES** |V|GF

### **BROCCOLINI** |V|GF|DF|VGN

### **WHITEFISH WITH CHIMICHURRI** |GF|DF

Chopped Parsley, EVOO, Garlic, Flaked Red Peppers, Scallions

### **TOMATO CURRY COD** |GF|DF

Grape Tomatoes, Coconut Milk, Ginger, Garlic, Basil, Spices

### **OVEN-ROASTED SALMON FILLET** |GF|DF

Lemon, Fresh Herbs, EVOO

### **SPINACH & CREAM CHEESE STUFFED SALMON** |GF

Parmesan, Garlic & Lemon

### **MISO-GLAZED SALMON** |DF

Bed of Frizzled Beet Threads

### **TERIYAKI-GLAZED SALMON FILLET\*** |DF

Snipped Scallions, Savory Wild Rice Blend, Snow Pea Slaw

### **GRILLED SALMON FILLET\***

Pomegranate Gastrique, Lemon Zest, Scallions

### **GRILLED ASPARAGUS & YELLOW PEPPERS** |V|GF|DF|VGN

EVOO, Kosher Salt

### **CREAMY LEMON ORZO** |V

Fresh Arugula



### **MARINATED SNAPPER** |GF|DF

Fresh Herb & Lemon Marinade, Mango Salsa

### **SHRIMP & SCALLOP\*** |GF

Roasted Red Pepper Coulis

### **BROCCOLINI** |V|GF|DF|VGN

EVOO, Kosher Salt

### **PARMESAN-TRUFFLE ORZO** |V|GF|DF|VGN

Creamy & Lightly Infused

### **PAN-ROASTED HALIBUT\*** |GF

Orange Cayenne Gastrique, Mango, Mint & Strawberry Relish

### **PAN-WILTED SPINACH** |V|GF|DF|VGN|CN

Toasted Pine Nuts

### **WHITE TRUFFLE-ROASTED POTATO** |V|GF|DF|VGN

Baby Yukon Gold Potato

### **THAI CACAO CHILEAN SEA BASS\*** |GF

Coconut Beurre Blanc Sauce

### **POACHED GRAPE TOMATOES & OYSTER MUSHROOM** |V|GF

Garlic Butter

### **OVEN-ROASTED FINGERLING POTATOES** |V|GF|DF|VGN

Fresh Oregano, Rosemary, Thyme, Sea Salt, Cracked Black Pepper

# Entrées – Vegetarian & Vegan

Our Executive Chef has created the following vegetarian and vegan composed entrées.

## TRADITIONAL

### **EGGPLANT & SPINACH ROLLATINI | V | GF**

Ricotta, Parmesan, Mozzarella  
Marinara Sauce, Bed of Spinach

### **ZUCCHINI & MUSHROOM ROLLATINI | V | GF**

Ricotta, Parmesan, Mozzarella  
Marinara Sauce, Bed of Spinach

### **CHEESE RAVIOLI | V**

Vodka Sauce, Shredded Parmesan  
Roasted Vegetable Gratin

### **CAULIFLOWER STEAK | V | GF | DF | VGN**

Italian Herb Marinated  
Asparagus, Wilted Spinach, Roasted Tomato Concassé

### **SWEET & SPICY CAULIFLOWER | V | DF**

Panko, Honey, Chili Garlic Sauce, Soy, Scallion  
Bed of Rice Noodle or Jasmine Rice

### **PENNE PASTA PRIMAVERA | V**

Light Tomato Sauce, Roasted Vegetable Gratin

### **VEGAN TANDOORI EGGPLANT | V | GF | DF | VGN**

Grilled Japanese Eggplant, Brown Lentils  
Tandoori Sauce

### **RED CURRY TOFU | V | GF | DF | VGN**

Thai Vegan Red Curry Paste, Coconut Milk  
Pea Pods, Broccoli, Carrots, Red Pepper, Thai Eggplant, Bok Choy  
Kaffir Lime Leaves, Lemongrass, Thai Basil, Jasmine Rice

## SIGNATURE

### **SAFFRON RISOTTO CAKES | V**

Avocado & Grape Tomato Relish, Lemony Arugula Sprigs, Leek Sauce

### **STUFFED PORTOBELLO MUSHROOMS | V**

Caramelized Onions, Artichoke Hearts, Roasted Red Pepper  
de Jonghe Breadcrumbs, Bed of Spinach, Red Pepper Coulis  
*(Can be made Gluten Free & Vegan)*

### **WILD MUSHROOM PARCEL | V**

Goat Cheese, Potato, Phyllo  
Red Pepper Coulis, Micro Greens, Wilted Spinach

### **GRILLED VEGETABLE STACK | V | GF | DF | VGN**

Portobello Mushroom, Bell Peppers, Zucchini  
Bed of Spinach, Polenta, Balsamic Glaze

### **VEGAN MOROCCAN-SPICED GRILLED TOFU WITH**

### **MOROCCAN BARLEY & CHICKPEA SALAD | V | DF | VGN | CN**

Grilled Tofu, Tuxedo Barley with Chickpeas, Cumin-Roasted Carrots  
Pistachios, Dried Apricots, Green Onion & Pickled Red Onions  
*(Served Room Temperature)*



# Entrées – Duets

Our Executive Chef has created composed duet entrées paired with vegetable & starch marked with an (\*) asterisk.

## SUGGESTED PAIRINGS

**SLICED BEEF TENDERLOIN (4oz.) W/Cabernet Sauce** |GF|DF

Paired with

**CHICKEN MASCARPONE DI LOMBARDY** |GF|

Parmesan Crusted, Mascarpone Cheese, Artichoke Hearts  
Roasted Red Peppers, Creamy White Wine Sauce

**CENTER CUT FILET MIGNON (5oz.) W/Port Wine Reduction**

with Fresh Herbs |GF|

Paired with

**PANKO-CRUSTED STUFFED CHICKEN BREAST**

Baby Spinach, Roasted Red Peppers, Smoked Gouda  
Lemon Thyme Cream Sauce

Choose any Poultry Entrée, Vegetable & Starch

**SLICED BEEF TENDERLOIN (4oz.) W/Cabernet Sauce** |GF|DF

Paired with

**OVEN-ROASTED SALMON FILLET** |GF|DF

Salmon, Fresh Herbs, EVOO

**CENTER CUT FILET MIGNON (5oz.) W/Port Wine Sauce** |GF|

Paired with

**GRILLED SALMON FILLET** |GF|DF

Pomegranate Gastrique, Lemon Zest, Scallions

Choose any Salmon Entrée, Vegetable & Starch

Please Choose a Sauce:

Cabernet Reduction with Fresh Garlic, Thyme, Shallots |GF|DF

Truffle Glaze |GF|

Guinness Stout Reduction |DF|

Port Wine Reduction with Fresh Herbs |GF|

Bordelaise Red Wine Reduction, Mushrooms, Fresh Herbs |GF|DF

Chimichurri |V|GF|DF|VGN|

Au Jus |GF|DF|

Wild Berry |GF|DF|



## SUGGESTED SURF & TURF PAIRINGS

**GRILLED SALMON FILLET** |GF|DF

Pomegranate Gastrique, Lemon Zest, Scallions

Paired with

**STUFFED CHICKEN RICOTTA** |GF|

Ricotta Cheese, Portobello Mushrooms, Spinach, Dijon Mustard Sauce

**RAINBOW CARROTS** |V|GF|DF|VGN|

Garlic, EVOO, Ras el Hanout

**OVEN-ROASTED FINGERLING POTATOES** |V|GF|DF|VGN|

Fresh Oregano, Rosemary, Thyme, Sea Salt, Cracked Black Pepper

# Entrées – Duets

Our Executive Chef has created composed duet entrées paired with vegetable & starch marked with an (\*) asterisk.



## SURF & TURF\*

**SLICED BEEF TENDERLOIN (4oz.)\* W/Cabernet Sauce |GF|DF**

Paired with

**JUMBO GRILLED SCALLOP & SHRIMP SCAMPI SKEWER |GF**

Grilled with Citrus Butter

**HARICOT VERTS, RED & YELLOW TOMATO |V|GF|DF|VGN**

EVOO, Kosher Salt

**SAVORY WILD RICE BLEND |V|GF|DF|VGN**

White & Wild Rice, Herbs, Vegetable Stock

**CENTER CUT FILET MIGNON (5oz.) W/Cabernet Sauce |GF|DF**

Paired with

**JUMBO GRILLED SCALLOP & SHRIMP SCAMPI SKEWER |GF**

Grilled with Citrus Butter

**HARICOT VERTS, RED & YELLOW TOMATO |V|GF|DF|VGN**

EVOO, Kosher Salt

**SAVORY WILD RICE BLEND |V|GF|DF|VGN**

White & Wild Rice, Herbs, Vegetable Stock

**SLICED BEEF TENDERLOIN (4OZ.) W/Cabernet Sauce |GF|DF**

Paired with

**4-6oz. COLD WATER LOBSTER TAIL |GF**

with Drawn Butter

**BROCCOLINI |V|GF|DF|VGN**

EVOO, Kosher Salt

**WHITE TRUFFLE-ROASTED POTATO |V|GF|DF|VGN**

Baby Yukon Gold Potato

**CENTER CUT FILET MIGNON (5oz.) W/Cabernet Sauce |GF|DF**

Paired with

**4-6oz. COLD WATER LOBSTER TAIL |GF**

with Drawn Butter

**POACHED GRAPE TOMATOES & OYSTER MUSHROOM |V|GF**

Garlic Butter

**PARMESAN-TRUFFLE ORZO |V**

Creamy & Lightly Infused

# Vegetables – Vegetarian & Vegan Select one per entrée

**ROASTED ASPARAGUS & POACHED GRAPE TOMATOES** |V|GF

Crumbled Bleu Cheese

**MÉLANGE OF SUMMER VEGETABLES** |V|GF

Carrots, Squash, Broccoli, Chive-Shallot Butter

**GRILLED VEGETABLES SKEWER** |V|GF|DF|VGN

Carrot, Zucchini, Yellow Squash, Red Bell Peppers  
Balsamic Glaze

**HARICOT VERTS, RED & YELLOW TOMATO** |V|GF|DF|VGN

EVOO, Kosher Salt

**PAN-WILTED SPINACH** |V|GF|DF|VGN|CN

Toasted Pine Nuts

**GREEN BEANS ALMONDINE** |V|GF|CN

Brown Butter, Toasted Sliced Almonds

**POACHED GRAPE TOMATOES & OYSTER MUSHROOM** |V|GF

Garlic Butter

**HARICOT VERT BUNDLE W/CARROT WRAP** |V|GF|DF|VGN

**CAULIFLOWER & BRUSSEL SPROUTS** |V

Parmesan Lemon Bread Crumbs

**RAINBOW CARROTS** |V|GF|DF|VGN

Garlic, EVOO, Ras el Hanout

**BROCCOLINI** |V|GF|DF|VGN

EVOO, Kosher Salt or Tamari, Lime

**OVEN-ROASTED, CANDIED BRUSSELS SPROUTS** |GF

Fresh Garlic, Crisp Bacon, Bleu Cheese

**OVEN-ROASTED ROOT VEGETABLE TIMBALE** |V|GF|DF|VGN

Carrots, Beets, Parsnips, Butternut Squash, Granny Smith Apples

**GRILLED ASPARAGUS & YELLOW PEPPERS** |V|GF|DF|VGN

EVOO, Kosher Salt

**OVEN-ROASTED SLICED RED & GOLD BEETS** |V|GF

**ROASTED CAULIFLOWER**

**TOPPED WITH CRISPY CHICKPEAS** |V|GF|DF|VGN

Light Dijon Vinaigrette, Roasted Leeks



# Starch

Select one per entrée

**ROASTED GARLIC & RUBY-RED SWEET POTATO SWIRL** |V|GF

**MEDITERRANEAN POTATOES** |V|GF|DF|VGN

Red Onion, Oregano, EVOO

**GARLIC REDSKIN MASHED POTATOES** |V|GF

**POTATO GALETTE** |V|GF

Onion, Cream, Parmesan and Rosemary

**OVEN-ROASTED FINGERLING POTATOES** |V|GF|DF|VGN

Fresh Oregano, Rosemary, Thyme, Sea Salt, Cracked Black Pepper

**VERTICAL DOUBLE-STUFFED POTATO** |V|GF

Cheddar Mashed Potato, Paprika

**WHITE TRUFFLE-ROASTED POTATO** |V|GF|DF|VGN

Baby Yukon Gold Potato

**FINGERLING SWEET POTATOES & FRESH SPINACH** |V|GF|DF|VGN

Red Onion, EVOO, Herbs

**SAVORY WILD RICE BLEND** |V|GF|DF|VGN

White & Wild Rice, Herbs, Vegetable Stock

**DILLED BASMATI RICE** |V|GF|DF|VGN

Vegetable Stock, Dill

**PURPLE JASMINE RICE** |V|GF|DF|VGN

Rosemary-Infused

**PARMESAN-TRUFFLE ORZO** |V

Creamy & Lightly Infused

**CREAMY LEMON ORZO** |V

Fresh Arugula

**SAVORY BREAD PUDDING** |V

Fresh Herbs, Mushrooms

**CREAMY POLENTA** |V|GF

**SMOKED GOUDA GRITS** |V

**QUINOA & POMEGRANATE SEEDS** |V|GF|DF|VGN

Grilled Vegetables, Citrus Dressing



# Sweet Finale Choice of one

Attractively arranged on designer trays at varying elevations with appropriate accents.

## THE DECADENT TRIO

(Three Pieces/Guest)

Choice of Three:

**THE DECADENT CHEESECAKE STRAWBERRY** |V|GF

Large Halved Strawberry dipped in Dark Chocolate

**DARK CHOCOLATE-DIPPED BANANA SLICE** |V|CN

Peanut Butter Mousse

**RASPBERRY CHOCOLATE MOUSSE CUP** |V

Whipped Cream, Raspberry Sauce, Fresh Raspberry Garnish

**CANNOLI SHOOTERS** |V|CN

Cannoli Crème, Chocolate & Pistachio Chips, Crisp Cannoli Shell

**CHICAGO CARAMEL CORN PARFAIT** |V

Corn Sponge Cake, Salted Caramel Mousse, Cream Cheese Mousse  
Caramel Corn Brittle, Chopped Caramel Corn

**EARL GREY SHOOTER** |V|GF|CN

Earl Grey Chocolate Cake, Earl Grey White Chocolate Mousse

**BANANA BREAD TIRAMISU** |V

Banana Bread, Mascarpone Cream, Caramel Crunch Pearls



**VANILLA CREAM FRUIT PARFAIT** |V|GF

Vanilla Pastry Cream, Fresh Berries, Whipped Cream

**BLUEBERRY-BLACK RICE PUDDING** |V|GF

Blueberry Soda-Infused, Whipped Cream, Poached Berries

**VANILLA PANNA COTTA** |V|GF

Topped with Fresh Berry Coulis

**CHEESECAKE LOLLIPOPS** |V|GF

White & Dark Chocolate

**KEY LIME TARTLET** |V

**STRAWBERRY CHEESECAKE TARTLET** |V

**LEMON MERINGUE TARTLET** |V

**CRÈME BRÛLÉE TARTLET** |V

**PASSIONFRUIT CURD TARTLET** |V

Coconut Milk Whipped Cream, Toasted Coconut

**RED VELVET CHEESECAKE BITE** |V

Chocolate Cookie Crumbs, Whipped Cream

**DARK CHOCOLATE FRUIT & NUT BITE** |V|CN

Dark Chocolate, Pistachio & Cranberry

**MINI LEMON BUNDT CAKES** |V

Glaze, Lavender

**MINI VICTORIA SPONGE CAKE** |V

White Chocolate Mousse, Strawberries

**4" FRESH FRUIT SKEWERS** |V|GF|DF|VGN



# Sweet Finale continued

Attractively arranged on designer trays at varying elevations with appropriate accents.

## **CARMELITA BROWNIES** |V

Fudgy Brownies, House-Made Caramel, Fudge Sauce, Whipped Cream

## **WARM BABY CHURROS** |V

Cinnamon Sugar & Caramel Sauce

## **ICE CREAM TACO** |V

Vanilla Ice Cream, Dark Chocolate Dip

## **SALACIOUS BITE** |V |CN

Chocolate Chip Cookie Dough, Peanut Butter Cup, Oreo  
Rice Krispy, Chocolate Ganache

## **VOLUPTUOUS BAR** |V

Cheesecake, Cookie Dough, Oreo, Whoppers

## **HOUSE-MADE CREAM PUFFS** |V |CN

White & Dark Chocolate

### Choice of Two Flavors:

Pistachio • Grand Marnier • Kahlúa • Black Currant • Nutella • Vanilla

## **COCONUT MACAROONS** |V

Chocolate-Dipped or Banana Cream-Filled

## **ROASTED BERRY & FUDGE WHOOPIE PIE** |V

Dark Chocolate Mousse, Blackberry Crunch

## **PISTACHIO & CARDAMOM WHOOPIE PIE** |V |CN

Rosewater Buttercream

## **MINT MOJITO WHOOPIE PIE** |V

Coconut Mousse

## **TIRAMISU WHOOPIE PIE** |V

Mascarpone Mousse

## **ORANGE DREAMSICLE TRUFFLE** |V |GF

Grand Marnier

## **HOUSE-BAKED COOKIES** |V

### Choice of Three:

Chocolate Chip • Double Chocolate Chip • M&M Chocolate Chip  
Snickerdoodle • Oatmeal Raisin • Butter Cookies • Sugar  
Chunky Peanut Butter |V |CN • English Toffee |V |CN



# Sweet Finale

Action Station

## CREATE YOUR OWN SUNDAE BAR |V|CN

**SCOOPED TO ORDER**

French Vanilla & Chocolate Ice Cream

Self-Serve Toppings:

Chocolate • Mixed Berry • Caramel Sauces  
Chocolate Chips • Rainbow Sprinkles • Oreo Cookie Crumbles  
M & M's • Butterfinger Shards • Gummy Bears • Cookie Dough  
Chopped Reese's Peanut Butter Cups • Coconut Flakes  
Whipped Cream • Maraschino Cherries • Pecans

Action Station

## CREATE YOUR OWN ICE-CREAM SANDWICH |V|CN

**SCOOPED TO ORDER**

French Vanilla & Chocolate Ice Cream

Choice of Two Cookies:

Chocolate Chip • Double Chocolate Chip • M&M Chocolate Chip  
Snickerdoodle • Oatmeal Raisin • Butter Cookies • Sugar  
Chunky Peanut Butter |V|CN • English Toffee |V|CN

Self-Serve Toppings:

Chocolate • Caramel Sauces  
Whipped Cream • Chocolate Chips • Pecans • Rainbow Sprinkles

Attended Station

## S'MORES STATION |V

Create Your Own

**TRADITIONAL S'MORES**

Roasted Marshmallows • Dark Chocolate  
Graham Crackers • Chocolate Chip Scone

Action Station

## CREPE STATION |V|CN

**CLASSIC CREPES FILLED WITH**

Nutella With Banana Coins or Lemon Mascarpone with Strawberry Compote

Finishing Touch: Whipped Cream



PHOTO: GERBER & SCARPELLI

Action Station

## CREAMY HOUSE-MADE CHEESECAKE STATION |V|CN

Self-Serve Toppings:

Fresh Strawberry • Salted Caramel • Chocolate Fudge  
Chocolate Chips • Cookie Crumbles • Coconut Flakes  
Whipped Cream • Maraschino Cherries • Pecans

\* Gluten Free Crustless Cheesecake (Optional)

## DARK ROASTED COLUMBIAN COFFEE & TEA STATION

**REGULAR & DECAFFEINATED COFFEE & ASSORTED TAZO TEAS**

Signature Sweeteners • Lemon • Half & Half

# Sweet Finale

Attractively arranged on designer trays at varying elevations with appropriate accents.

## SPECIALTY CUPCAKES

(1.5 per Guest)

Choice of Three:

### **MIMOSA |v**

Orange Cupcake, Orange Curd Filling, Champagne Buttercream  
Champagne Crunch Pearls

### **ROASTED BERRY & CHOCOLATE |v**

Chocolate Cupcake, Chocolate Buttercream, Roasted Berry Jam  
Chocolate Drizzle, Blackberry Crunch Garnish

### **MARGARITA |v**

Lime Cupcake, Lime Curd, Tequila Buttercream, Candied Lime Garnish

### **HONEY & LAVENDER |v**

Honey Cupcake, Lavender Buttercream Filling, Lavender Buttercream

### **S'MORES |v**

Chocolate Cupcake, Graham Cracker Crumbs  
Toasted Marshmallow Frosting, Chocolate Drizzle

### **ROASTED BLUEBERRY |v**

Vanilla Cupcake with Roasted Blueberries, Vanilla Buttercream  
Frosted Blueberry Garnish

### **CHOCOLATE STOUT & WHISKEY BUTTERCREAM |v**

Chocolate Stout Cupcake, Whiskey Buttercream, Chocolate Bark Garnish

### **LEMON MERINGUE |v**

Lemon Cupcake, Lemon Curd Filling, Toasted Meringue Frosting

### **ROSE AND PISTACHIO |v |cn**

Rose Cupcake, Pistachio Mousse Filling, Rose-Vanilla Buttercream

### **MINT CHOCOLATE |v**

Mint Buttercream, Chocolate Shavings



PHOTO: 1G PHOTO VIDEO

## CUSTOM OR BRANDED CUPCAKES

(Minimum 4 Dz.)

# Great Additions

## SUMPTUOUS PLATED DESSERT

### **CHICAGO CARAMEL CORN ENTREMET |V**

Corn Sponge Cake, Salted Caramel Mousse  
Cream Cheese Mousse, Caramel Corn Brittle  
Chopped Caramel Corn & Fresh Banana Slices

### **APPLE & PEAR CROSTATA ALA MODE |V**

Buttery Crust, Sliced Apples & Pears  
Brown Sugar, Cinnamon, Caramel Sauce

### **MIXED BERRY SOUR CREAM TARTLET |V |CN**

Fresh Berries, Sour Cream Filling, Butter Pecan Streusel

### **PISTACHIO-PASSIONFRUIT MOUSSE ENTREMET |V |CN**

Green Tea Sponge Cake, Pistachio Mousse, Passionfruit Curd  
Crushed Pistachio

### **RASPBERRY CHEESECAKE |V**

Raspberry Puree, Rich Chocolate Fudge  
Chocolate Crumb Crust

### **CHOCOLATE CAKE EXTRAORDINAIRE |V**

Dark Chocolate Mousse, Chocolate Crumb Crust, Cocoa Powder

### **GELATO |V**

Pizzelle Cookie Triangle - Assorted Flavors Available

### **LEMON SORBET |V |GF |DF |VGN**

Black Currant Nectar, Mint Leaf

### **BROOKIE ALA MODE |V**

French Vanilla Ice Cream, Fudge, Whipped Cream & Cherry



## COMPOSED PLATED DESSERT

### **ALL AMERICAN DUET |V**

Warm Apple Crostata, Cinnamon Ice Cream, & Caramel Sauce  
Presented in a black skillet & paired with S'mores Cake

## THE TRIO

### **FLOURLESS CHOCOLATE CAKE |V |GF**

Dark Chocolate Ganache, Mocha Rosette

### **ZABAGLIONE WITH FRESH FRUIT |V |CN**

Marsala Egg Custard Sauce, Almond Orange Tuilles

### **LIMONCELLO RICOTTA CHEESECAKE |V |GF |CN**

Limoncello Whipped Cream, Crushed Pistachio Garnish

## FRESH FRUITS

### **MÉLANGE OF FRESH FRUIT |V |GF |DF |VGN**

Seasonal Melons & Berries

### **6" FRESH FRUIT KABOBS |V |GF |DF |VGN**

# Children 12 & Under Plated Menu

## HORS D'OEUVRES

Same hors d'oeuvres as adult menu

## ENTRÉES

Served with fresh fruit

Choose One:

### **CHEESY BEEF SLIDERS & TATER TOTS**

Ketchup & Mustard

### **CHICKEN FINGERS & TATER TOTS | DF**

BBQ Sauce & Ketchup

### **HOT DOG & TATER TOTS**

Ketchup & Mustard

### **THIN CRUST CHEESE PIZZA & TATER TOTS | V**

Ketchup

### **ROTINI PASTA & GARLIC BREAD STICK | V**

Butter or Homemade Marinara Sauce

Accompanied by:

Grated Parmesan Cheese

## DESSERTS

Same dessert as adult meal

## BEVERAGES

SoG drinks & juices included



## VENDOR MEALS

Boxed Meal

### **TURKEY BREAST WRAP | DF**

Sliced Turkey Breast, Lettuce, Tomato  
Cucumber & Cranberry Chutney

### **ZEN VEGGIE WRAP | V | DF | VGN**

Grilled Carrots, Zucchini, Yellow Squash  
Red Pepper & Hummus Spread

Served with Chips & Brownie | V

Hot Meal (Same as Guest Selections)