

SUMMER PLATED DINNER

\$90 per person (food only)



COCKTAIL HOUR - PASSED HORS D'OEUVRES

Deconstructed Elote

grilled corn | queso fresco | chipotle mayo | chili powder (GF, V)

Watermelon Bowls

feta corn salad | mint (GF, V)

Mini Fish Taco

jicama slaw | chipotle crema (GF)

Maine Lobster Roll

cayenne | lemon

Pulled Chicken Slider

Jack cheese | pickled jalapeno

Beef Bulgogi

sambal oelek | lettuce cup (GF, DF)



THREE-COURSE PLATED DINNER

FIRST COURSE

Burrata

heirloom tomato | grilled peaches | basil | arugula (GF, V)



SECOND COURSE - choice of

Tamarind-Glazed Red Snapper

chili lime sauce | avocado-mango-corn salad | yuca crisps (GF, DF)

Grilled Flank Steak

herb chimichurri | roasted fingerlings | rainbow carrots (GF, DF)

Eggplant Etoufée

summer vegetable couscous | labne | pomegranate (V)



THIRD COURSE

Strawberry Shortcake

crème fraîche | handmade biscuit