

# SEASONAL SPRING BUFFET

\$75 per person (food only)



## COCKTAIL HOUR - PASSED HORS D'OEUVRES

### Blue Corn Blini

spicy corn salsa | avocado espuma (GF, VG)

### Cucumber-Feta Cup

eggplant-tomato confit | capers (V)

### Spicy Tuna Crispy Rice

caviar (GF)

### Coconut Shrimp

black sesame | sriracha (DF)

### Grilled Steak Bruschetta

caramelized onions | garlic confit (DF)



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## BUFFET DINNER

### Asparagus Salad

pea puree | sliced parmigiano | lemon | olive oil | salt (GF, V)

### French-Cut Chicken

rosemary au jus (GF)

### Honey-Chipotle Glazed Salmon

lemon herb butter (GF)

### Gnocchi

pesto | ricotta | lemon (V, NF)

### Cauliflower-Potato Purée (GF, V)

### Blackened Haricot Vert

slivered almonds | lemon (GF, VG)



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## DESSERT

**Strawberry Shortcake** | whipped cream

**Coffee & Tea**



GF - Gluten Free | V - Vegetarian | VG - Vegan  
DF - Dairy Free | NF - Nut Free