

Sample Cannabis/THC Party Menu

Most offerings can be made vegetarian, gluten free, or vegan by request.

V=Vegetarian, GF=Gluten Free, VE=Vegan

First Course (Choose 1):

- Roasted Brussel Sprouts - Pancetta, shallots, Yukon gold potatoes. (GF)
- Chips, Salsa, and Guacamole - The classics. (V, GF, VE)
- Sweet and Salty Mango Lassi - Blended with tangy yogurt. (V, GF)
- Crab Dip - Mascarpone, spinach, roasted poblano, garlic crostini.

Second Course (Choose 1):

- Butternut Squash Risotto - Shallots, parmesan, mascarpone, toasted walnuts. (V, GF)
- Macaroni and Cheese - Cavatappi, fontina, parmesan, mozzarella, ham, parsley.
- Cream of Fresh Tomato Soup - Vine ripened tomatoes, red onions, basil, heavy cream, gruyere toast. (V)
- Bittersweet Spinach Salad - Balsamic vinaigrette, blue cheese, golden raisins, pecans, roasted red pepper, tomato. (V, GF)
- Caesar Salad - Romaine lettuce, Caesar dressing, garlic breadcrumbs, parmesan cheese.

Third Course (Choose 1):

- Kale and Wild Mushroom Paella - Baby artichokes, steamed eggs, saffron sauce. (V, GF)
- Buttermilk Fried Chicken & Coriander Waffles - Lime creme fraiche, chili-ginger infused maple syrup, fried Thai basil.
- Philly-Style Burger - Provolone, garlic confit aioli, caramelized onions, picked peppers.
- Maple Glazed Salmon - Sweet potato puree, citrus supremes, shaved fennel, crispy shallots, dill. (GF)

Fourth Course (Choose 1):

-Root Beer Float - Apple syrup, vanilla bean gelato, biscotti, apples, cinnamon. (V, GF)

-Ice Cream Sandwiches - Warm chocolate chip cookies, vanilla bean ice cream, rolled in mini chocolate chips. (V)

-Roasted Peach Cobbler - Vanilla bean ice cream and balsamic syrup. (V)