



GALA DINNER

AMUSE BRIOCHE

Anti Pasta Bar

Assorted Cured & Grilled Meats, Jumbo Prawns, Grilled Eggplant, Zucchini, Red Peppers, Asparagus, Mushroom Salad, Baby Artichoke Salad, Bruschetta, Assorted Olives & Roasted Garlic with Handmade Crostini.

DINNER BUFFET PRESENTATION

Winter Greens, Shaved Fennel & Radicchio Salad with White Balsamic Vinaigrette

Trio of Roasted Fingerling Potatoes Purple, Red & Gold with Olive Oil & Sea Salt

Brussel Sprout & Crispy Shallot Hash with Apple Cider Reduction
Asparagus with Citrus Zest

Grilled New York Striploin with Wild Mushroom Bread Pudding

Roasted Pork Tenderloin with Port Wine Reduction, Fig & Crispy Shallots

Grilled Wild Caught Salmon with Sumatra Orange & Fennel Relish

Artisan Bread Basket

DESSERT DISPLAY

Our Signature Crème Brule, Salted Carmel Chocolate Cake
Fresh Fruit Tartlets & Gourmet Coffee Bar