



GRAZING TABLES

HAND PASSED

Skewered Medallion Filet of Beef
Finished with Lemon & Caper

Ahi "Nachos" with Organic Micro Greens,
Wasabi Aioli and Black Sesame Seed

Jumbo Grilled Prawn Lollypops with
Lemon Rosemary Aioli

GRAZING TABLE ONE

Selection of Local Artisan Cheeses with Handmade
Crostini & Toasts

Crab & Saffron Risotto Cakes with
Sweet Red Pepper Aioli

Chicken with Tahini, Preserved Lemon & Fresh Thyme
Served in Radicchio Lettuce Cups

GRAZING TABLE TWO

Charcuterie Display of Artisan Salami, Cured Meats, Cheeses, Artichoke Hearts, Roasted
Peppers & Olives

GRAZING TABLE THREE

Kale, Romaine & Radicchio "Caesar" with Lemon Tahini Dressing, Jicama & Toasted Pepitas

Red Potato Skins with Crumbled Blue Cheese, Smoked Bacon & Fresh Chives

Mini Roasted Turkey Sliders with Brie & Caramelized Onion