



## SAMPLE MENU

Cocktail Hour

Hors D'oeuvres

Sparkling Wine with Edible Hibiscus

Citrus Frizzante

San Pellegrino with Lemon

Miniature Seedling Salad with Pumpkin Seeds, Fresh Raspberries, Figs, Shaved Goat Cheese with a Port Vinaigrette

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Lobster Bisque with Crème Fraiche & Chives

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Pan Seared Scallop, Shrimp with Wild Field

Mushrooms & Truffle Oil Risotto with Shaved Reggiano

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Herb Crusted Rack of Lamb

Baby Carrots, Squash, Candied Beets, Asparagus

Fingerling Potatoes

Roasted Garlic & Rosemary Jus

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Dessert Trio

Ice Wine Ice Cream, Bailey's Crème Brule

Decadent Chocolate Brownie

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Coffee and Tea