DINNER MENU

Hors d'oeuvres:
Displayed, crudite (vegan) & cheese
Gazpacho (vegan)
Mozzarella Caprese Skewer (vegetarian)
Smoked Salmon on Potato Pancake
Risotto Croquettes (vegetarian)
Crab Cakes
Beef Wellington
Shrimp cocktails

First Course:
Mesclun Salad (vegan)

Main Course (Choice of One):
Filet Mignon
Maple & Mustard Glazed Chicken Breast
Citrus Glazed Cod
(Note: vegan/vegetarian options only available for those who have notified us in advance)
Greek Zucchini Fritters (vegetarian)
Cauliflower Steak (vegan)

Dessert:
Chocolate Mousse Cake (vegetarian)