



LARGE PARTY DINING OPTIONS

FAMILY-STYLE LUNCH
155 per person

GEORGIAN ROOM BREAD AND BUTTER SERVICE
Truffle Scones, Sourdough Baguette, Cultured Sweet Cream Butter, Fleur De Sel

== CANAPÉS (CHOICE OF 3) ==

Hot

QUICHE LORRAINE
Caramelized Onions, Bacon Lardon, Gruyère Cheese

SMOKED SALMON QUICHE
Smoked Salmon, Leeks, Goat Cheese

SHORT RIB CROQUETTES
Romesco Sauce, Micro Kale

BACON WRAPPED SHRIMP
Mustard-Passionfruit Glaze, Micro Cilantro

Cold

CHICKEN SALAD
Whole Wheat Croissant

CUCUMBER SANDWICH
Cream Cheese, Lemon

SPICY TUNA ROLL
Bluefin Tuna, Cucumber

SEA ISLAND ROLL
Blue Crab, Cucumber, Avocado

EGG SALAD GOUGÈRE
Chive Choux

== SALADS (CHOICE OF 1) ==

CAESAR SALAD
Brioche Croutons, Parmesan, Espelette

BABY ARUGULA SALAD
Heirloom Tomatoes, Burrata, Balsamic, Meyer Lemon

PETITE GREEN SALAD
Watermelon Radish, Champagne Vinaigrette, Heirloom Cherry Tomatoes

== PROTEINS (CHOICE OF 2) ==

ORGANIC CHICKEN

SEARED BLUEFIN TUNA

SALMON

CHILEAN SEABASS

NEW YORK STRIP STEAK

== SAUCES (CHOICE OF 2) ==

BORDELAISE

MEYER LEMON BEURRE BLANC

CHIMICHURRI

== DESSERT BUFFET ==

STRAWBERRY-PISTACHIO TARTLET

SEA ISLAND DARK CHOCOLATE SACHER TORTE

BLUEBERRY-LEMON FINANCIER

MANGO-PASSIONFRUIT PANNA COTTA

ESPRESSO TIRAMISU VERRINES

== ENHANCEMENTS ==

ADDITIONAL CANAPÉ
12 per canapé, per person

ADDITIONAL PROTEIN
17 per protein, per person

Chef de Cuisine, Joel Peralta
General Manager, Amanda Brittingham

Consuming raw or undercooked poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our products may contain wheat, egg, dairy, soy, fish, or other allergens even if not listed on the menu.