THREE COURSE DINNER OPTIONS

$75 per person
- Choose two first course
- Choose three entrée course selections
- Choose two dessert course

$85 per person
- Choose three first course selections
- Choose three entrée course selections
- Choose two dessert course

HORS D’ŒUVRES RECEPTION
Add one hour Hors D’œuvres reception with the choice of five options to your menu for $15 per person

[ choose any five Hors D’œuvres ]

COLD HORS D’ŒUVRES
- Tuna tartare & whipped avocado, served on a mini corn taco
- Beef tartare crostini, grain mustard aioli
- Gougeres, compté & tillamook cheddar
- Tomato & Mozzarella skewers with a balsamic glaze

HOT HORS D’ŒUVRES
- Maple Bacon and Pepper wrapped scallops
- Meatball with pepperade
- Ratatouille vegan tartlet
- Truffle arancini, garlic aioli
- Duck Crostini with plum sauce
THREE COURSE DINNER OPTIONS

APPETIZER

BOSTON LETTUCE fresh herbs, crispy shallots, mustard shallot vinaigrette
ARUGULA SALAD sliced poached pears, toasted almonds, crumbled blue cheese, champagne vinaigrette
POTATO & LEEK SOUP served warm with nouveau onions and pomme
PISSALADIERE Ratatouille tartlet topped with microgreens and a balsamic glaze
SHRIMP COCKTAIL three shrimp served with spicy mayo and cocktail sauce (available on $85/pp menu only)

ENTRÉE

DOURADE Vadouvan Consome, Sunburst Squash, Favas, baby carrots, concasse tomatoes, baby artichokes, pea tendrils
SALMON PROVENCAL toasted orzo, swiss chard, heirloom tomatoes, niçoise olives, capers, herbs de provence
GREEN CIRCLE ROAST ORGANIC CHICKEN robuchon potatoes, ratatouille chermoula
PRIME STEAK DIANE 10 OZ COULOTTE pearl onions, peas, potato gratin, steak diane sauce
ROASTED CAULIFLOWER tahini, moroccan spices, grapefruit, pine nut & golden raisin persillade, shaved fennel, cilantro

DESSERT

CHOCOLATE POT DE CREME traditional French chocolate & cream
CREME BRULÉE vanilla bean custard, berries
SORBET & BERRIES chef selection sorbet and berries