



HORS D'OEUVRES

LAND

BASIL CRUSTED FILET MIGNON +4 PP

Herb Crust. Caramelized Shallot with Demi Sauce

DUCK CREPE

Sriracha Pearls and Lemon Sauce with Chive

LAMB LOLLIPOP

Garlic and Rosemary



RICE PAPER BITE

Shrimp with Thai Chili, Black Sesame Seeds + Scallions

FRIED OYSTER + CITRUS CREAM

CHOICE OF:

Sriracha, Pina Colada or Passion Fruit Pearls

PETIT LOBSTER ROLL

Cilantro Garnish

VEGETARIAN | VEGAN

CRISPY ASIAN TOFU

Blistered Shishito and GF Teriyaki Glaze

VEGAN CEVICHE

Sesame Seeds and Radish in Endive Cup















FIRST + SECOND COURSE

GRILLED PEACH AND BLACKBERRY SALAD

Frisee, Arugula, Pickled Onions dressed in a Blackberry Glaze and White Balsamic

DECONSTRUCTED CAESAR SALAD

Gem Lettuce, Crouton Ribbon, Parmesan Crisp with Creamy Caesar Dressing and Pickled Red Onions





BLACK AND WHITE SESAME SLICED AHI TUNA
Asian Slaw and Yuzu Dressing with Avocado Mousse

SUMMER CAMPANELLE PASTA

Summer Burst Cherry Tomatoes and Basil







MAIN COURSE

LAND

FILET MIGNON

Crackling Potatoes, Tri Color Adelaide Carrots with PT Steak Sauce

FRENCH CUT CHICKEN

Fregola Sardinia with Tomatoes, Black Olives and Olive Oil Molasses

SEA

SEABASS

Over a Bed of Mash and Spinach in a Roasted Red Pepper Sauce

BRANZINO

Lemon Gremolata, Mediterranean Vegetable Couscous, Haricot Verts and Fried Parsnip

VEGETARIAN | VEGAN

PORCINI RUBBED TOFU

Cauliflower Mash, Asparagus, Vegan Wine Sauce

CAPRESE STUFFED PORTOBELLO

Vegan Mozzarella Cheese, Tomato, Basil and Quinoa Salad









STROLLING DESSERTS

DESSERTS

CHOCOLATE MOUSSE CUP

Decadent Chocolate Mousse Layered with Whipped Cream and Chocolate Shavings

PETITE CANNOLI

Ricotta Filling with Chocolate Chips

MINIATURE CUPCAKES

Choice of Vanilla, Chocolate, Key Lime, Carrot Cake, Red Velvet

BEIGNETS

Powdered Sugar









WEDDING CAKE









