

## SERVED FAMILY STYLE

#### Artisan Cheese and Charcuterie Board

# Tropical Fruit Display

Preserves and Jams

#### Lollo Rosso and Frisee

Candied Strawberries, Fennel, Smoked Goat Cheese, Sunflower Seeds, Plum Vinaigrette

# Braised Lamb Shepherd's Pie

Garlic Whipped Potatoes, Root Vegetables

# Carved Brown Sugar Ham

Pineapple Compote, Cheddar Biscuits Grilled Asparagus

## Roasted Broccollini

Grand Parma, Aleppo Pepper, Red Onion, Roasted Garlic Vin

#### Potato Hash-erole

Double Gloucester, Roasted Shallots, Dill, Ancho Creme Fraiche

#### Creamed Corn

Speck Cream, Crispy Onions

## Grilled Tri-color Cauliflower

Fingerling, Chives, Dried Cherries, Pistachio

### Assorted Rolls and Butter

Seasonal Schmears

## Miniature Desserts to include:

Mini Pineapple Upside Down Cake, Peanut Butter Mousse, Macaroons and more

## \$37 per person plus tax

