

DINNER UNDER THE STARS

PASSED APPETIZERS

MINI CRAB CAKES

Crisp yet tender mini cakes with house made tarter sauce

MUSHROOM DUXELLE IN PUFF PASTRY

Wild mushrooms sautéed in wine and herbs, wrapped in puff pastry

** Topped with a red pepper jam **

CHICKEN & SCALLION YAKITORI

Skewers of grilled chicken and scallions

** Yakitory Glaze **

HOUSE CURED SALMON

On a brioche coin with dill creme fresh

SALAD COURSE

SUMMER PEACH & BURRATA SALAD

Fresh peaches, burrata cheese, and heirloom tomatoes on a bed of baby spinach and arugula greens. Garnished of mint and basil chiffonade with a lemon vinaigrette.

PLATED DINNER SERVICE

LAMB RIB CHOPS

A pair of chops, marinated in herbs and spices and grilled to perfection

** with a minted chimichurri & balsamic drizzle **

ROASTED SALMON

Oven roasted and topped with crispy capers.

** Served with a mango salsa and green goddess tarter sauce **

FRENCH ROASTED CHICKEN

Our special pivoté presentation of chicken breast with drumette, roasted with herbs de Provence and a Pinot Grigio/mushroom jus.

SIDE DISHES

CURRIED COUSCOUS

Israeli couscous with blistered tomatoes, and arugula

LEMON & DILL RICE PILAF

Jasmine rice with a hint of lemon and dill.

OUR SIGNATURE VEGETABLE GRILL

A delicious blend of red peppers, zucchini, onion, and asparagus

LATE NIGHT SNACK/COFFEE & TEA

COFFEE & TEA

Assorted teas and local boutique roasted coffee with sweeteners and creamers

TEA SANDWICHES/SCONES

Cucumber/butter - smoked salmon/dill crème fraiche - egg salad/fried capers

BAR SERVICE

Full Bar Service - A Taste of Gourmet will supply, mixers, ice, flat and sparkling water. The Client will supply all liquor, wine, beer, and champagne.