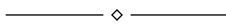


# SAMPLE FULL-SERVICE MENU

## PASSED HORS D'OEUVRES

Crostini Tomato Basil Bruschetta  
Beef Tenderloin ~ horseradish cream, rice cracker  
Tuna Poke ~ sesame-soy wasabi crema, wonton crisp  
Edamame Pot Sticker ~ spiced soy  
Shrimp Spring Roll ~ vegetables, sweet chili sauce



## STATIONS DINNER

### *Antipasti*

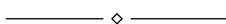
Grilled Vegetables ~ squash, zucchini, asparagus, and eggplant  
Roasted Cauliflower and Mushroom  
Tomato and Mozzarella ~ fresh basil, balsamic drizzle  
Fruit and Nut Salad ~ mixed greens, sundried cherries, sliced apples,  
shaved red onions, crumbled feta cheese  
Roasted-Garlic Hummus ~ creamy pesto with assorted bread basket

### *Risotto Station*

Arborio rice slow-cooked in vegetable stock with Parmigiana-Reggiano  
Chef's Additions ~ sweet peas and bacon, roasted wild mushrooms,  
red-wine-braised short ribs, grilled shrimp

### *Carving Station*

Peppercorn and Rosemary Crusted Grass-Fed Beef Tenderloin ~ red wine jus, horseradish  
Fresh Herb and Mustard Pork Loin ~ creamy Dijon sauce



## DESSERT DISPLAYS

Crème Brûlée ~ ginger snap crumble  
Chocolate Pot de Crème ~ cinnamon whipped cream  
Flourless Chocolate Cake ~ almond brittle  
Berries and Cream ~ shortbread cookie

