



Elegant Seated Dinner...

First Course

- ❖ **Spring Onion Tart** *With Shaved Grimmway Organic Rainbow Carrot Salad*

Second Course

- ❖ **Chilled Avocado and Orange Soup** *with Tropical Fruit Salsa*

Third Course

Entree Selections...

- ❖ **Three Pepper Flat Iron Steak** *with a Balsamic-port Reduction and Roasted Parsnip Mash*
- ❖ **Mediterranean Marinated Chicken** *on a Bed of Wilted Bloomsdale Spinach Topped with Dried Cured Olives*
- ❖ **Quinoa Stuffed Crimini Mushroom** *with Roasted Corn and Garlic, Caramelized Onions and a Red Pepper Coulis*

Fourth Course

- ❖ **White Chocolate Passion Fruit Cheesecake** *with Vanilla Grilled Pineapple, Passion Fruit Coulis and White Chocolate Curls*
- ❖ **Coffee & Tea Service:** *Dark Roast Coffee and Assorted Tazo Teas Served with Traditional Hot Beverage*
Accoutrements

★ *menu items may be subject to change based on season, availability and guest count*