

>> FESTIVE MENU

FESTIVE PACKAGE

A Selection of Passed Apps & Sharing Plates

MENU

Beetroot Hummus **PB** **GF**

With toasted flatbread & nacho chips

Pumpkin, Feta & Chili Tostada **V**

Goats Cheese & Fig Tart **V**

With hot honey

Dynamite Fried Chicken

Chili & lemon aioli

Grilled Tiger Shrimp Skewers **GF**

Garlic & chili

Rosemary Marinated Chicken Skewers **GF**

With cranberry hot sauce

Smoked Trout

Cucumber on rye bread

F1® Wagyu Beef Sliders

In brioche buns

Trio Of Flatbreads:

Camembert, Caramelized Onion, Sage & Spiced Hot Honey, Pepperoni, and Caprese

Snowball Cheesecake Tarts



>> GOATS CHEESE & FIG TART]



>> SMOKED TROUT]

V VEGETARIAN | **PB** PLANT-BASED | **GF** GLUTEN FREE | **N** NUTS

Event Packages are for a minimum of 12 guests - whole group must contract the same package. Item substitutions based on dietary preferences are available based on package, please work with your Sales Manager. Event menus, enhancements and guest count are finalized one week prior to the event date. Food is portioned per person based on final guest count; replenishments are based on availability & additional charges.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness