



**Cocktail Hour:**

Charcuterie

(2 meats, 2 cheese, nuts, pickled items, crackers, etc.)

**First Course: (choose one)**

Blackened shrimp over local greens, house made caesar dressing

(Other protein options: Blackened chicken, or salmon)

Crab Cakes

Spicy mussels in chorizo broth with sliced baguette

Peach and burrata salad over arugula with balsamic dressing and prosciutto

**Entree Options: (Choose one)**

Cast iron duck breast with cherry reduction

Salmon wellington with marjoram white wine cream sauce

Scallop Risotto

Chicken Piccata

Crab Cakes

**Side Options: (choose 2)**

Asparagus with lemon and sea salt

Wild rice

Glazed carrots

Scallop potatoes

Sauteed mushroom medley

Summer squash and zucchini

**Dessert: (Choose 1)**

Seasonal creme brulee

Pavlovas with mixed berry compote

Chocolate lava cakes