



SPRING GARDEN SERVED MENU

Passed Signature Cocktail

Peach Champagne Kombucha

prosecco with purred peach,
topped with hard ginger kombucha
and garnished with a candied ginger slice

Passed Hors d'Oeuvres

Fava Bean and Parmesan Crostini

pureed fava beans on crispy crostini
topped with lemon zest and parmesan shavings

Lamb Lollipops

Herb de Provence marinated petite lamb chops
freshly grilled, garnished with julienned mint

Zucchini Crisps

thinly sliced zucchini battered
and served with a lemon aioli

Petite Shrimp Spring Rolls

hand rolled rice paper spring rolls
served with peanut dipping sauce

Chilled Avocado Soup Shots

a twist on Gazpacho;
made with avocado and cucumbers
garnished with house made crumbled croutons and cilantro
served in shot glasses

Mini Duck Tacos

confit of duck, served in won ton tacos
with hoisin crème fraiche and spring onions



Served Salad Course

Roasted Asparagus, Preserved Lemon, Purple Onion and Feta
served with Bibb lettuce
tossed with a hazelnut dressing

Artisan Breads at Each Table

with whipped sweet butter carafes
garnished with chopped herbs and edible flower petals

Main Entrée Options

Salmon with Caramelized Leeks

pan seared salmon with melted leeks
and baby carrots, roasted fingerling potatoes
garnished with carrot tops

or

Pork Tenderloin with Morel Mushrooms

moist tenderloin topped with roasted fennel
and morel mushrooms,
served with a lemon risotto
haricot verts and topped with chives

or

Vegan Stuffed Artichokes

raw cashews, breadcrumbs, garlic and herbs
served in the artichoke heart and sprinkled with nutritional yeast
with piped garlic mash and asparagus tips

Spring Dessert Minis

Mini Berry Shortcakes

petite shortcakes topped with macerated berries and vanilla whipped cream

Dark Chocolate Champagne Truffles

dark chocolate truffles dotted with toasted almonds and dried apricot silvers

Lemon Ricotta Filled Pate Au Choux

cream puffs filled with house made lemon ricotta and dusted with powdered sugar