Seated Dinner

**Reception**
Butler Passed Hors d’oeuvres
- Panko Crusted Crispy Shrimp with Apricot and Pineapple Compote
- Chilled Mussels on the Half Shell with Yellow Curry
- Jerk Chicken on a Plantain Chip with Mango Salsa
- Frenched Baby Back Ribs with Peach Barbeque Sauce

**Premium Bar Package**

**Starter**
House Made Nichols Farm Roasted Pepper Ravioli
- Braised Cipollini Onions, Calabrese Chili Sofrito, and Sweet Corn Emulsion

**Soup**
Cold Gazpacho with Watermelon and King Crab

**Entrée**
Sliced Roasted Tenderloin of Beef
- Cabrales Blue Cheese Potato Puree, Seasonal Squash, Baby Carrots, and Thyme-Port Jus

or

Lobster Tail and Claw
- Tarragon Beurre Blanc Monte Poached Lobster with Corn Puree, Peeled Cherry Tomatoes, and Chanterelles

**Dessert**
Dessert Trio
- Black and White Brulee
- Vanilla Panna Cotta and Mixed Berry Gelee Verrine with Pistachio Layer Cake
- Citrus Pudding Cakes and Candied Citrus and Fleur de sel Meringues

**Beverages**
Specialty Wines
Mineral Water