



Event Planning & Catering



COMPANY EVENT DINNER DISPLAY

WELCOME BOARD

THE HIGHLANDER

SLICED CORNED BEEF, SMOKED SAUSAGE, MARBLE POTATOES, PICKLED VEGETABLES

AGED CHEESES, SODA BREAD, FIG JAM, GUINNESS MUSTARD

PASSED HORS D'OEUVRES

NOSTALGIC MINI FRANKS IN A BLANKET WITH MUSTARD

TUNA POKE ON WONTON CRISP

CLASSIC BEEF WELLINGTON BITES

MUSHROOM TARTLETS

DINNER DISPLAY

PANZANELLA AND TOMATO SALAD WITH BASIL, WHITE BALSAMIC DRESSING

ROAST CHICKEN THIGH PROVENCAL

RATATOUILLE

BROWN BUTTER CARROTS

MASHED POTATO

SMALL SWEET BITES

CHOCOLATE MOUSSE FILLED TULIP CUPS, CHEESECAKE POPS (STRAWBERRY; SEA SALTED CARAMEL)

KEY LIME SQUARES, MINI CANNOLIS, CHOCOLATE FLOURLESS BROWNIES

All prices are exclusive of applicable taxes and fees.

Menu items are subject to change. Before placing your order please inform your planner if a person in your party has a food allergy.