

The Prestige Package

(PLATED OR STATIONARY)

APPETIZERS /STARTERS

(Hot & Cold -Station -or- Passed Around)

PICK 6 FROM ANY PACKAGE (BYO)

- Oxtail Mini Empanadas- Pepperjack Cheese, Jerk BBQ Sauce
- “Al Pastor” Carnitas Tostadas- Corn Tostadas, Slow Cooked Carnitas, Fresh Pineapple Jalapeno Salsa
- Shrimp Tacos- Crispy Shrimp, Sweet Flour Tortilla, Cilantro Cabbage Slaw, Sriracha Aioli, Fresno Peppers
- Fried Scallops- Beer Battered Scallops, House Tartar
- Chèvre MousseTartalette- Fig Sauce ,Balsamic Reduction, Peruvian Pepper
- Langostino & Shrimp Roll- Sweet Hawaiian Roll, Langoustine Tails, Shrimp Scampi, House Tartar Sauce
- Grilled Beef Skewers- Lime Chimichurri
- Pasilla Pepper Shrimp- Roasted Shrimp with Chile Negro, Avocado Guac, Served on a English Cucumber Round
- Fillet Mignon Crostini- French Baguette, Beef Tenderloin, Onion Jam, Horseradish Creme Sauce

PICK ONE SALAD

- Organic Caesar Salad- Romaine Hearts, Creamy Dressing, Butter Garlic Crouton, Shaved Parmesan
- Organic Greens Salad - Cherry Tomatoes, Cucumber, Red Onion, Goat Cheese, Champagne Vinaigrette
- Greek Orzo Salad- Orzo Pasta, Grape Tomatoes, Garbanzo, Onion, Peppers, Olives, Feta Cheese, Greek Vinaigrette
- Mexican Street Corn Salad - Fire Roasted Corn, Mexican Crema, Poblano Peppers, Cilantro, Lemon, Cotija Cheese
- Curried Couscous - Pearl Couscous, Vegetables, Golden Raisins, Toasted Pepitas, Bombay Mix

PICK TWO SIDES

- Mezzi Rigatoni Choose One- Vodka Pomodoro - Vegetables White Sauce- Tuscany Sauce
- Roasted Fingerling Potatoes- Pepperonata Escabeche, Rosemary, Garlic Confit
- 4 Cheese Mac & Cheese- Cavatappi Pasta, Gouda , Mozzarella, Cheddar & Gruyere (Add black forest bacon \$2)
- Sweet Pea Risotto- Arborio Rice, Field Peas, Chicken Consommé
- Hot Yucca Salad- Bell Peppers and Onion Escabeche, Cilantro Oil
- Pigeon Pea & Coconut Rice- Jasmine, Pigeon Pea, Plantain Leaf
- Buttery Mashed Potato- Golden Yukon Mash with Creme Fraiche and Chives
- Sweet Potato Gratin- Winter Spices, Cranberry, Maple Syrup, Streusel
- Wild Mushroom Cobbler- Wild Mushrooms, Gruyere, White Onions, Fresh Herbs
- Honey Glazed Carrots & Broccolini
- Truffle Pecorino Dauphinoise- Scalloped Yukon Gold Potatoes , Black Truffle Pecorino Cheese
- Eggplant Lasagna- Spiced Pomodoro Sauce, Mozzarella, Asiago and Parmesan, Fresh Basil

ENTREES

INCLUDED:

- Chilean Seabass- Teriyaki & Miso Marinade, Citrus Caramel , Furikake
- Veal Scallopini- Choose One- Marsala Mushroom Sauce / Lemon Caper Picatta
- Prime Rib Roast “ **Carving Station**”- Horseradish Creme Sauce, Burgundy Bordelaise
- Fresh Cavatappi Pasta- Wild Mushroom & Creamy Cognac Sauce with Oyster, Shiitake and Baby Bella Mushrooms
- Customized Dessert Station
- Attended Starbucks Espresso Coffee & Tea Station