



# Winter Plated Dinner Menu

## AS GUESTS ARRIVE ~ PASSED CANAPÉS

*Premium Sweet Lump Crab Bound with Roast Tomato Crème Fraiche  
Served with a Hint of Lemon Zest & Fresh Chive*

*...Presented in Chilled Shot Glasses with a Bamboo Fork/Pick*

*Peppered Smoked Trout & Cucumber Benedictine on Toasted Focaccia Planks*



## LOCATED ON BAR

*Triple Cream Brie with Fresh Strawberries & Crispy Fried Sage Leaves*



## PLATED DINNER

### Served Salad

*Composed Salad of Curry Caramelized Pear with Peppered Goat Cheese, Frisée & Baby Spinach  
...Served with a Warm Sourwood Honey Country Ham Vinaigrette*

*Smoked Gouda Corn Bread & Sweet Milk Rolls with Butter*



### Served Entrée

*Garlic Grilled Filet of Beef with a Valhalla Late Harvest Alicante Bouschet Reduction  
...Accompanied by Caramelized Onions, Scalloped Potatoes, Braised Parsnips & Roast Asparagus*



### Dessert

*Mini Chocolate Hazelnut Tortes*

*Fair Trade European Coffee Service*

