

GRAND OPENING RECEPTION

PASSED CANAPES

Warm Roast Dates

Goat Cheese | Butter Caramel Almond | Candied Orange

Moroccan Spiced Lamb Meatballs

Fresh Corn Polenta Mash

SKYLINE TABLE

Regional and House-Made Charcuterie

*Dry Cured Hams | Salamis | Sausages | Strong Course Mustard | Spiced Roast Carrots | Pickled Onion |
Freshly Grilled Croustini*

Dry-Cured Olives

Rosemary | Candied Orange

Premium Cheese Boards

Fresh Berries | Spicy Tomato Jam | Sea Salt Toasted Almonds

Emerald Edamame Hummus Toast

Roast Pepper Confit

Bacon and Eggs

Stand-Up Deviled Egg | House Smoked Candied Bacon Brunoise | Trout Roe

House Crunchies

Rustic Rosemary Semolina Crackers | Buttermilk Saltines | Salt-Pepper Hand Cut Potato Chips

TOP-OF-THE-TOWN COFFEE BAR

Seeded Anise Lollipops

Center Stage Coffee Honduras Rio Blanco Blend Coffee

*Homestead Creamery Half/Half | Madagascar Vanilla Infused Sugar | Natural Sugar Cubes Assorted
Artificial Sweeteners | Shaved Chocolate | Fresh Chantilly Cream*