

“Once Upon An Era....Garden Ranch Gala”

“The Welcome”

It's A Peach Cocktails

Garnished with Fresh Peaches and Lime Crescents

Hors d'Oeuvres

Southern Fried Chicken & Waffles

Served with our Warm Maple Remoulade

Pistachio Crusted Lamb Lollipops

Served with a Rosemary Lemon Aioli

Lobster Bisque Cappuccino

Finished with a Wild Mushroom Fricassee Beignet

Crab Stuffed Deviled Eggs

“Cheftender Stations”

“The Salad Wall”

A Beautiful Wall of Salads to Include

Fresh Butterleaf, Curly Endive and Arugula

Tossed with Toasted Marcona Almonds, Dates, Cranberries, Toasted Farro and Manchego

Finished with our Citrus Honey Vinaigrette

The Cosmo

Baby Field Greens, Dried Cranberries, Goat Cheese, Roasted Sweet Corn,

Candied Almonds, and Absolut Cranberry Vinaigrette Pipette

“Ignite the Flame”

Torched to Order by Your Molecular Chef

Savory Shrimp & Scallop Poptart

Finished with a Goat Cheese Citron Potato Icing

Savory Wild Mushroom and Fresh Spinach Poptart

Finished with an Asiago Potato Icing

“Achiote & Heirloom Tomato Braised Chicken”

Stuffed into a Sweet Fire Charred Chile

Served over a Black Bean Puree and Finished with a Crème Fraiche Accent and a Fire Stick

“The Ranch BBQ Beef Brisket”

Tender Niman Beef Brisket

Served with our Caramelized Onion and Smoked Bacon Potato Hash

Topped with our Confetti Slaw

“Sweets for the Haute & Chic”

Butterscotch Pudding

Served in a Mini Mason Jar

Topped with our Salted Caramel Sauce and Fresh Whipped Cream

Warm Spiced Buttermilk Donut Holes

Served with Vanilla Bean Ice Cream and Topped with our Warm Chocolate Ganache

Served....Martini Style