



High Society Style Menu

Classic Brisket Roast

- cippolini onions, heirloom carrot, parsnips, porcini mushrooms, demi-glace

Herb Roasted Stuffed Pork Loin

- green apple, roasted fennel, pancetta stuffing, madeira sauce

Grilled Lobster Mac & Cheese

- gruyere, white cheddar, aged parmesan, white truffle bread crumb, fresh tarragon

Pan Seared Sockeye Salmon

- spring pea puree, wild mushroom risotto, asiago crisp, Meyer lemon-prosecco gastrique

Roasted Fingerling Potato

- olive oil, fresh herbs, fresh garlic

Grilled Asparagus

- sea salt, cracked peppercorn, lemon zest

Pricing

- The menu listed above for delivery and setup with decorative chafing dishes, sternos, all serving utensils, and to-go containers. After the party is complete we will return and clean all food service areas.
- For an attendant to stay for the duration of the party, communicate and serve all items to guests, attend to any necessary refills, and pack to-go for any guests, will be additional \$3 per person.
- Pricing will be based on amount of people, location and current market prices of agreed upon menu items. Once we have finalized all essential info and all items a more formal contract agreement will be sent to the client.