



THE GINGERBREAD HOUSE JOUST SPECIALTY MENU

COST - \$229 PER PERSON + 20% ADMINISTRATIVE FEE

PLEASE NOTE - SPECIALTY MENUS DO NOT ALLOW FOR SUBSTITUTIONS

WE WILL CATER AN ALTERNATIVE FOR GUESTS WITH DIETARY RESTRICTIONS OR ALLERGIES

CATERED HORS D'OEUVRES ON ARRIVAL

CARAMELIZED ONION TART
FIG CONFITURE, GORGONZOLA

BACON WRAPPED DATES
SAGE, MAPLE, CAYENNE

SOUP SHOTS
BUTTERNUT SQUASH, CHIVES, TRUFFLE OIL

CRISPY POLENTA FRIES
ROMESCO SAUCE, ROSEMARY, SAGE

SAVORY SNACKS WHILE YOU BUILD YOUR GINGER VILLAGES
HUMMUS, BABA GHANOUSH, DOLMAS, TZATZIKI, TOASTED PITA CHIPS, MARINATED OLIVES

CATERED FAMILY STYLE MAIN COURSE

NY STRIP
RED WINE SHALLOT REDUCTION

SEARED SALMON
DILL, WHITE WINE & LEMON CRÈME

BRUSSEL SPROUTS & ROASTED ROOT SALAD

CATERED DESSERT

ORANGE
TRIFLE, GRAND MARNIER, MASCARPONE, DEVIL'S FOOD CAKE