



SEASONAL STYLE DINNER DUEL

COST - \$189 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

SIX DISH FAMILY STYLE MAIN COURSE – MADE BY GUESTS

HOLIDAY THEMED CURVEBALLS

DETAILS OF CREATIONS DECIDED ONSITE WITH PROFESSIONAL CHEF GUIDANCE

NY STRIP

FRESH SALMON

BRUSSEL SPROUTS

SWEET POTATOES

RISOTTO

CARROTS

CATERED DESSERT

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