

FLAVORS IN

# Bloom

SPRING | SUMMER 2022  
MENU



## SPRING | SUMMER MENU

# hors d'oeuvres

30 minutes of food service | select 3  
30 minutes of food service | select 5  
60 minutes of food service | select 5  
120 minutes of food service | select 7

## WOLFGANG PUCK CLASSICS

Spago's Signature Spicy Tuna Tartare, Sesame Miso Cone  
Miniature Cheeseburger, Brioche Bun, Tiny Tomatoes, Remoulade  
Smoked Salmon Pizza, Dill Crème Fraiche, Caviar  
Assorted Pizzas: 4 Cheese, Vegetable, BBQ Chicken  
Chinois Chicken Salad, Candied Cashews, Wonton Cup  
Chinois Lamb Lollipop, Cilantro-Mint Vinaigrette  
Tempura Shrimp, Wasabi Glaze  
Crispy Vegetable Spring Roll, Apricot Mustard

## SEASONALLY INSPIRED

Mashed Spring Pea, Avocado Relish, Toasted Crostini, Shaved Manchego  
Burrata Flatbread, Dill, Watermelon Radish, Green Pea Pesto, Pink Peppercorn  
Falafel Pita Pocket, Tahini, Pickled Pearl Onion, Micro Parsley  
Herbed Zucchini Latke, Dill, Feta Cheese Mousse  
Jerk Beef Empanada, Cilantro Lime Crème Fraiche, Romanesco  
Seasonal White Fish Taco, Watercress, Meyer Lemon Crème Fraiche  
Crispy Mac & Cheese Bites, Shaved Parmesan  
Toasted New England Style Lobster Roll, Celery Salt, Lemon, Housemade Brioche  
Everything Bagel Macaron, Whipped Boursin



# SPRING | SUMMER MENU

## stations

coffee and hot tea included  
2 hours of food service

select 2  
select 3  
select 4



## CHEF ATTENDED

\$200 Chef per 75 guests

### STEAK HOUSE

Chopped Wedge Salad, Crumbled Bleu Cheese, Chopped Bacon, Vine-Ripened Tomato, Bleu Cheese Dressing  
Carved Locally Farmed Herb Roasted Chicken, Natural Jus OR  
Carved Double Cut NY Steak, Bordelaise Sauce  
Garlic Roasted Fingerling Potatoes, Ketchup  
Creamed Spinach, Grilled Artichokes, Lemon Oil  
Mini New York Cheesecake, Graham Cracker Crust

### PASTALICIOUS

Panzanella Salad, Toasted Rustic Bread, Cucumbers, Red Onion, Red & Yellow Cherry Tomatoes, Mixed Olives, Basil, Red Wine Vinaigrette  
Artisanal Breads, Butter

*Choice of 2*

Gnocchetti Sardi, Foraged Mushrooms, Carrot Tops  
Pistou

Rigatoni Braised Beef Shank, Lardo, Cured Egg Yolk,  
Baby Turnips, Snow Peas

Seasonal Agnolotti

Shrimp Fra Diavolo, Saffron Orzo

Miniature Cannolis

### TASTE OF HOLLYWOOD

Radicchio Cup Farmer's Market Vegetable Salad,  
Grated Parmesan, Balsamic Vinaigrette  
Crab & Shrimp Louie Parfait, Horseradish Panna Cotta,  
Avocado  
Baked Cavatappi Macaroni & Cheese, Aged Vermont  
Cheddar  
Warm Molten Chocolate Cake, Vanilla Cream

### TUNA YOUR WAY

*Guests Select at Station*

Bed of Crunch Lettuce OR Coconut Jasmine Rice  
Sesame Crusted Tataki OR Spicy Tuna Tartar  
Wonton Chips, Wasabi, Spicy Mayo, White Soy Ponzu,  
Wakame

Tropical Panna Cotta

### SOUTH ASIAN

Vegetable Samosa, Mint-Cilantro Sauce

Chicken Tikka Masala Papadum Taco

OR

Lamb Masala

Chutneys, Naan

Saffron Pilaf

Saag Paneer

Cardamom-Scented Chocolate Bread Pudding



# SPRING | SUMMER MENU

## stations

coffee and hot tea included  
2 hours of food service

select 2  
select 3  
select 4



## SERVER ATTENDED

### LATIN FLARE

Butter Lettuce Cup, Shaved Manchego, Rainbow Carrots, Marcona Almonds, Orange-Balsamic Vinaigrette

Slow Braised Beef Short Ribs, Achiote Pickled Mustard Seeds, Oregano Chimichurri  
OR

Mojo Roasted Salmon, Charred Pineapple Pico de Gallo  
Grilled Vegetables, Salsa Verde

Cinnamon Dusted Churro, Vanilla Bean Custard

### POT PIE BAR

Seasonal Inspired Succotash  
Wolfgang's Classic Chicken Pot Pie, Black Truffle Pastry  
Short Rib Pot Pie, Root Vegetable, Mashed Potato  
Caramelized Lemon Tart

### ASIAN FUSION

Szechuan Green Bean, Crispy Tofu, Candied Cashews, Toasted Sesame Seeds

Sesame Chicken, Sauteed Broccoli  
OR

Miso Glazed Salmon, Carrot Ginger Puree

Vegetable Fried Rice

Black Sesame Macaron

### SMOKIN' RAINBOW POPCORN

Individual Cups of Neon Colored Popcorn

Flavors | Raspberry, Blackberry, Lemon

Dipped in Liquid Nitrogen  
(Set-up Fees vary based on group size)



### LOAD ON THE TOTS

Tater Tots  
Brisket Chili con Carne  
Black Beans, Nacho Cheese Sauce  
Chopped Tomato, Sour Cream, Pickled Jalapeno, Pickled Red Onion  
Chocolate Chip Cookie

### FRIED CHICKEN & BISCUITS

Buttermilk & Pickle Brine Southern Fried Chicken  
Thighs, Cheddar & Chive Biscuit, Sherry Maple Drizzle  
Tater Tots, Sriracha Aioli  
Bread & Butter Pickles  
Red Velvet Whoopie Pie

### ANTIPASTI BOARD

Prosciutto, Salami, Serrano Ham  
Boursin, Herb Encrusted Goat Cheese, Local Cheddar, Manchego  
Rolled Roasted Eggplant  
Roasted Peppers  
Truffled Artichoke Hearts  
Dried Apricots, Marcona Almonds, Salted Cashews  
Cornichons, Mustard  
Crackers, Cracked Lavash

## SPRING | SUMMER MENU

# a seated lunch gathering

rolls & butter, coffee, hot tea, and iced water included

### SALADS

choice of one

Roasted Beet Salad, Goat Cheese Crostini, Toasted Hazelnuts, Mizuna, Citrus Vinaigrette  
Chopped Farmer's Market Vegetable Salad, Shaved Parmesan, Balsamic Vinaigrette  
Mixed Field Greens, Shaved Radish, Pickled Peaches, Toasted Sunflower Seeds, White Balsamic Vinaigrette

### ENTREES

choice of one

Pan Roasted Chicken, Potato Puree, Sautéed Spinach, Rosemary Natural Jus  
Slow Braised Boneless Short Rib, Potato Puree, Grilled Asparagus, Port Wine Reduction  
Ginger Almond Crusted Salmon, Cauliflower Puree, Ancient Grain Risotto, Aged Red Wine Sauce  
Sweet Potato Quinoa Cake, Sautéed Spinach, Chickpea Ragout, Fire Roasted Tomato Sauce (V)

### DESSERTS

choice of one

Almond Pound Cake, Yuzu Mousse, Olive Oil Powder, Basil Strawberry Compote  
Apple Tarte Tatin, Caramel Sauce, Crème Fraiche  
S'mores Parfait, Espresso Dark Chocolate Mousse, Toasted Marshmallow Bourbon Cream, Graham Cracker, Caramelized Cocoa Nibs\*  
Peaches & Cream Dome, Almond Cake, White Chocolate Lime Mousse, Macerated Peach Center, Peach Glaze, Ginger Oatmeal Crumble\*  
Key Lime Tart, Mango Salsa, Tequila Lime Whipped Cream, Honey Tuile, Market Berries, Lemon Reduction

\*Customization Available

### CURATED EXPERIENCES

#### FRESH PASTA

Spring Sweet Pea Tortelloni, Leeks, Fava Beans, English Peas, Crispy Sage  
Ricotta Ravioli, Fire Roasted Sweet Corn, Pearl Onions, Pecorino

#### DUET ENTREE

Chicken Addition  
Fish | Shrimp Addition  
Lobster | Crab Cake Addition



## SPRING | SUMMER MENU

# a seated dinner gathering

rolls & butter, coffee, hot tea, and iced water included

### SALADS

choice of one

Butter Lettuce Salad, Oranges, Endive, Roquefort Cheese, Balsamic Vinaigrette  
Roasted Beet Salad, Goat Cheese Crostini, Toasted Hazelnuts, Mizuna, Citrus Vinaigrette  
Chopped Farmer's Market Vegetable Salad, Shaved Parmesan, Balsamic Vinaigrette  
Haricot Vert Salad, Goat Cheese, Toasted Pine Nuts, Micro Greens, Basil Vinaigrette  
Shaved Asparagus, Spring Field Greens, Saffron Aioli, Coriander Citrus Vinaigrette  
Snap Peas, Edamame, Watermelon Radish, Carrot-Sesame Vinaigrette  
Wild Arugula, Fresh Cherries, Pickled Rhubarb, Fresh Ricotta, Balsamic Reduction  
Baby Spinach & Kale Salad, Belgium Endive, Apple, Quinoa, Bleu Cheese Crumbles, Cider Vinaigrette  
Anise Salad of Green Apples, Cherries, Hyssop Blooms, XO Gouda, Tarragon Vinaigrette  
Green Garbanzos, English Peas, Preserved Lemon, Morel Mushrooms, Baby Greens, Frisée,  
Radish, Pea Tendrils, Meyer Lemon Vinaigrette

### ENTREES

choice of one

Pan Roasted Chicken, Potato Puree, Sautéed Spinach, Rosemary Natural Jus  
Jidori Chicken, Heirloom Carrot Puree, Grilled Asparagus, Roasted Pearl Onion, Natural Jus  
Mustard Grilled Chicken, Wilted Spinach, Pine Nuts, Pecorino, Saffron Pilaf  
Slow Braised Boneless Short Rib, Potato Puree, Grilled Asparagus, Port Wine Reduction  
Green Garlic Crusted Flat Iron Steak, Pommes Aligot, Bordelaise  
Grilled Filet Mignon, Braised Greens, Spring Vegetables, Mustard Bordelaise, Roasted Fingerling Potatoes  
Ginger Almond Crusted Salmon, Cauliflower Puree, Ancient Grain Risotto, Aged Red Wine Sauce  
Roasted Salmon, Heirloom Carrots, Asparagus, Julienne Radish, Artichoke Confit, Artichoke Emulsion  
Grilled Grouper, Lemon, Capers, Green Olive, Artichoke Relish, Crispy Potato Wafer  
Sweet Potato Quinoa Cake, Sautéed Spinach, Chickpea Ragout, Fire Roasted Tomato Sauce (V)

### DESSERTS

choice of one

Valrhona Chocolate Truffle Cake, Chantilly Cream  
Peach Melba Cheesecake, Ricotta Lemon Cheesecake, Poached Citrus Peaches, Berry Sorbet  
Caramelized Sweet Corn Pudding, Blueberry Compote, Coconut Cream (V, GF)  
Tropical Diver Dome, Coconut Lime Cake, White Chocolate Lime Mousse, Raspberry Gelee,  
Passion Fruit Glazed\*  
Cushion Cake Trio | Blackberry Lavender, Vanilla Raspberry, Key Lime Coconut\*  
Black Forest Cherry, Chocolate Cake Layered with Cherry Liquor, White Chocolate Mousse

\*Customization Available

### CURATED EXPERIENCES

#### FRESH PASTA

Spring Sweet Pea Tortelloni, Leeks, Fava Beans,  
English Peas, Crispy Sage  
Ricotta Ravioli, Fire Roasted Sweet  
Corn, Pearl Onions, Pecorino

#### DUET ENTREE

Chicken Addition  
Fish | Shrimp Addition  
Lobster | Crab Cake Addition



## SPRING | SUMMER MENU

# room to graze

rolls & butter, coffee, hot tea, and iced water included  
2 hours of food service



### SEASONAL TABLE

#### SALADS

choice of two

Farro, Sugar Snap Peas, Asparagus, Fava Beans, Mint, Lemon Vinaigrette  
White Bean Hummus, Feta, Tzatziki, Olives, Artichokes, Orzo, Tomato, Basil, Oil, White Balsamic Vinegar  
Fava Beans, Snow Peas, Arugula, Mint, Fennel Fronds, Sumac Lemon Vinaigrette

#### ENTREES

choice of two

Market Fresh Fish, First of Season Baby Vegetables, Green Almonds, Lemon Beurre Blanc, Nasturtium  
Peruvian Beef Kebobs, Aju Amarillo, White Corn Salad  
Tequila Garlic Lime Marinated Skirt Steak  
Mole Lacquered Chicken, Jalapeno-Oregano Brine, Chili Butter, Mole Poblano  
Buttermilk Marinated Cornbread Crusted Fish & Chips, Cajun Spiced Kennebec French Fries

#### ACCOMPANIMENTS

Spring Orzo, Sauteed Asparagus, Spring Peas, Tarragon Oil  
Shawarma Spiced Roasted Vegetable Medley Parsley  
Crispy Smashed Potatoes, Crispy Onions, Aleppo Pepper, Parsley

#### DESSERTS

Strawberry Rhubarb Tart, Whipped Vanilla Bean Crème Fraiche  
Seasonal Fresh Fruit & Berries  
Mini Eclairs | Nutella, Blueberry, Lavender

### WOLFGANG PUCK CLASSIC

#### SALADS

Chopped Farmer's Market Vegetable Salad, Shaved Parmesan, Balsamic Vinaigrette  
Roasted Beets, Herbed Goat Cheese, Toasted Hazelnuts, Citrus-Shallot Vinaigrette

#### ENTREES

Pan Roasted Chicken, Rosemary, Natural Jus  
Slow Braised Beef Short Rib, Caramelized Shallots, Whole Grain Mustard  
Herb Crusted Salmon, Tomato Fennel Fondue

#### ACCOMPANIMENTS

Garlic Roasted Potato Puree, Chives  
Fusilli Pasta, Sun Dried Tomatoes, Snow Pecorino, Crispy Basil  
Sauteed Seasonal Vegetables, Garlic, Fresh Herbs

#### DESSERTS

Valrhona Chocolate Truffle Cake, Chantilly Cream  
Seasonal Fresh Fruit & Berries  
Apple Tarte Tatin, Caramel Sauce, Crème Fraiche



## SPRING | SUMMER MENU

# room to graze

coffee, hot tea, and iced water included  
2 hours of food service



### SOUTHERN STYLE

#### SALAD

Spinach Salad, Spicy Pecans, Sliced Apples, Bleu Cheese, Confit of Bacon Vinaigrette  
Granny Nanny's Jalapeno Corn Bread, Butter

#### ENTREES

Honey-Stung Fried Chicken Breasts  
Barbecued Wild Salmon, Poached Peach Chutney  
Savannah Shrimp & Cheddar Cheese Grits

#### ACCOMPANIMENTS

Buttered Corn Off the Cob  
Cornmeal Encrusted Fried Green Tomatoes, Goat Cheese Crumbles, Herb Remoulade  
Sweet Potato Mash, Caramelized Brown Sugar

#### DESSERTS

Strawberry Shortcake, Layered Biscuits, Macerated Strawberries, Vanilla Bean Whipped Cream  
Seasonal Fresh Fruit & Berries  
Banana Parfait, Banana Mousse, Toasted Marshmallow Bourbon Cream, Vanilla Wafer, Caramelized Sugar

### BUON APPETITO

#### SALADS

Caesar Salad, Shaved Parmesan, Capers, Sundried Tomatoes Julienne, Garlic Herb Croutons  
Caprese Salad, Vine-Ripened Tomatoes, Mozzarella, Basil Julienne, Olive Oil, Aged Balsamic  
Herbed Focaccia

#### ENTREES

Pan Seared Chicken Piccata, White Wine, Lemon, Capers  
Roasted Seasonal White Fish, Blistered Cherry Tomatoes, Beurre Blanc  
Four-Cheese Cavatappi, Truffle Scented Olive Oil

#### ACCOMPANIMENTS

Roasted Eggplant & Peppers, Toasted Pine Nuts, Pearl Onions, Aged Balsamic  
Sautéed Broccolini, Candied Garlic

#### DESSERTS

Classic Tiramisu Parfait  
Seasonal Fresh Fruit & Berries  
Miniature Pistachio Mascarpone Cannoli





## SPRING | SUMMER MENU

# room to graze

coffee, hot tea, and iced water included  
2 hours of food service



### FRESCA COMIDA

#### SALAD

Frisée & Bibb Lettuces, Shaved Manchego, Rainbow Carrots, Marcona Almonds, Orange-Balsamic Vinaigrette  
Tortilla Chips & Fire Roasted Tomato Salsa

#### ENTREES

Fajita Style Chicken, Peppers & Onions  
Orange-Garlic Marinated Flank Steak  
Mojo Roasted Salmon, Charred Pineapple Pico de Gallo

#### ACCOMPANIMENTS

Cumin Scented Rice  
Braised Black Beans, Guajillo Peppers  
Grilled Street Corn, Cilantro, Queso Fresca

#### DESSERTS

Mexican Spiced Hot Chocolate Cookie  
Seasonal Fresh Fruit & Berries  
Cinnamon Dusted Churro, Vanilla Bean Custard



## SPRING | SUMMER MENU

# room to graze

90 minutes of food service

### SALADS & SAMMIES

#### SALADS

choice of three

Fingerling Potato Salad, Chopped Celery  
Chopped Farmer's Market Vegetable Salad, Shaved Parmesan, Balsamic Vinaigrette  
Caesar Salad, Shaved Parmesan, Capers, Julienned Sundried Tomatoes, Garlic Herb Croutons, Caesar Dressing  
Chopped Greek Salad, Romaine, Tomatoes, Cucumbers, Olives, Feta Cheese, Herb Vinaigrette  
Fusilli Pasta Salad, Spinach, Tomatoes, Mozzarella, Scallions  
Farmer's Market Fruit Salad

#### SAMMIES & WRAPS

choice of three

Smoked Turkey BLT, Applewood Bacon, Arugula, Red Onion, Sundried Tomato Aioli, Whole Wheat Roll  
Shaved Ham Torta, Chipotle Black Bean Spread, Oaxaca Cheese, Lettuce, Tomato, Garlic Lime Aioli  
Roast Beef, Caramelized Onion, Aged Cheddar, Arugula, Rosemary Aioli, Torpedo Roll  
Tuna Salad, Citrus Zest, Herbs, Lettuce, Tomato, Red Onion, Whole Wheat Roll  
Chicken Caesar Wrap, Sundried Tomato, Celery, Capers, Garlic Dressing, Spinach Wrap  
Market Wrap, Avocado, Cucumber, Hummus, Za'atar Roasted Tomato, Sunflower Seeds, Spinach

#### ACCOMPANIMENTS & DESSERT

Kettle Chips  
Dark Chocolate & Salted Caramel Tart  
Caramelized Meyer Lemon Tart  
Coffee, Hot Teas, Iced Water

### BOX IT UP!

#### SAMMIES & SUCH

choice of three

Smoked Turkey BLT, Applewood Bacon, Arugula, Red Onion, Sundried Tomato Aioli, Whole Wheat Roll  
Shaved Ham Torta, Chipotle Black Bean Spread, Oaxaca Cheese, Lettuce, Tomato, Garlic Lime Aioli  
Roast Beef, Caramelized Onion, Aged Cheddar, Arugula, Rosemary Aioli, Torpedo Roll  
Chinois Salad, Grilled Marinated Chicken, Crispy Wontons, Candied Cashews, Mustard-Ginger Vinaigrette  
Tuna Salad, Citrus Zest, Herbs, Lettuce, Tomato, Red Onion, Whole Wheat Roll  
Chicken Caesar Wrap, Sundried Tomato, Celery, Capers, Garlic Dressing, Spinach Wrap  
Market Wrap, Avocado, Cucumber, Hummus, Za'atar Roasted Tomato, Sunflower Seeds, Spinach  
Barley Bowl, Red Onion, Kalamata Olive, Feta Cheese, Herb Roasted Chicken, Cucumber, Tomatoes, Red Wine Vinaigrette  
Forbidden Black Rice Bowl, Miso Glazed Salmon, Sesame Cucumbers, Avocado, Torn Seaweed, Miso Vinaigrette  
Quinoa Bowl, Grilled Flank Steak, Sweet Corn, Cotija Cheese, Lime, Avocado, Creamy Jalapeno Dressing

#### EACH BOX INCLUDES

Kettle Chips, Seasonal Pasta Salad  
Chocolate Chip Cookie, Bottled Water

Service Charge & sales tax is additional

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# SPRING | SUMMER MENU

## a fresh start

coffee, hot tea, and iced water included  
2 hours of food service

### CONTINENTAL

Croissants, Cinnamon Buns, Seasonal Muffins\*  
Jams, Whipped Butter  
Seasonal Fruits & Berries  
Fruited Greek Yogurt  
Orange, Cranberry, Apple Juices

### ALL AMERICAN TABLE

Croissants, Cinnamon Buns, Seasonal Muffins\*  
Jams, Whipped Butter  
Seasonal Fruits & Berries

Farm Fresh Scrambled Eggs, Fresh Herbs  
Savory Chicken Sausage  
Applewood Smoked Bacon  
Roasted Red Potatoes, Sweet Onion, Chive Butter  
Brioche French Toast, Powdered Sugar, Vermont Maple Syrup, Butter  
Orange, Cranberry, Apple Juices

### CURATED EXPERIENCES STATIONS

#### TOAST BAR\*\*

Avocado Puree, Whipped Butter, Whipped Goat Cheese  
Sliced Jalapenos, Watermelon Radish, Grilled Asparagus  
Everything Bagel Seasoning, Himalayan Sea Salts, Jams  
12-Grain Whole Wheat, Sourdough, Pumpernickel, Marble Rye

#### GRITS & BITS

Logan Turnpike Grits  
Andouille, Blackened Shrimp, Bacon  
Chives, Gruyere, Cheddar, Brown Sugar, Butter  
Everything Bagel Seasoning, Himalayan Sea Salts

#### UPSTREAM

Smoked Salmon  
Capers, Red Onion, Vine Ripened Tomatoes, Hard Boiled Eggs  
Whipped Cream Cheese, Dill Whipped Goat Cheese Schmeared  
Toasted Crostini  
Everything Bagel Seasoning, Himalayan Sea Salts

### ODDS & ENDS OFFERINGS COOL IT DOWN

Greek Yogurt & Granola Parfaits  
Variety of Bagels, Cream Cheese  
Hard Boiled Eggs  
Alternative Milks on Coffee Station

#### HOT STUFF

Wild Mushroom & Goat Cheese Frittata  
Classic Quiche Lorraine, Bacon, Gruyere  
Scrambled Eggs, Bacon, Aged Cheddar Burrito  
Egg White, Spinach, French Feta Burrito

\*Gluten Free available upon request

\*\*\$200 Chef per 75 guests



## SPRING | SUMMER MENU

# give me a break

1 hour of food service

### BREAK YOUR WAY

choice of five

Boom Chicka Pop Popcorn  
Regular & BBQ Kettle Chips  
Terra Root Vegetable Chips  
Yogurt Covered Pretzels  
Jumbo Chocolate Chip Cookies  
Dried Fruits, Nuts, Seeds  
Whole Fruit  
Assortment of Lara, Power, Kind Bars  
Roasted Red Pepper Hummus & GF Pretzels

Mini Hard Pretzels  
Savory & Kettle Popcorn  
Goldfish Crackers  
Peanut M&Ms  
Swedish Fish  
Gummy Bears  
Trail Mix

### CHIPS & DIPS

Tortilla Chips, Toasted Pita Points  
Green Goddess Dip, Spiced Black Bean & Cotija Cheese Dip  
Salsa Roja, Tomatillo Salsa Verde

### NICE & SWEET

Chef's Selection of Assorted Cookies  
Brownies & Blondies  
Lemon Bars  
Rice Crispy Treats

### HYDRATION STATION

#### DRINK UP

Coffee & Hot Tea  
Coke, Diet Coke, Sprite, Ginger Ale  
Bottled Water

#### THIRSTY

Coffee & Hot Tea  
Coke, Diet Coke, Sprite, Ginger Ale  
Bottled Water  
AHA Sparkling Water  
Sweet & Unsweetened Tea

4 hours | 8 hours

### MEZZA

Garlic Toasted Crostini, Toasted Pita Points  
Classic Hummus, Minted Bacon Pea Puree, Tzatziki  
Baba Ghanoush, Red Pepper Walnut Muhammara  
Grilled Vegetables, Cumin Vinaigrette

### CHARCUTERIE BOARD

Prosciutto, Salami, Serrano Ham  
Boursin, Herb Encrusted Goat Cheese, Local Cheddar,  
Manchego  
Dried Apricots, Marcona Almonds, Salted Cashews  
Crackers, Cracked Lavash  
Cornichons, Mustard

4 hours | 8 hours

### CATCH A BUZZ

Coffee & Hot Tea  
Coke, Diet Coke, Sprite, Ginger Ale  
Powerade, Vitamin Water, Monster Energy Drinks  
Bottled Water

