

Seated Dinner Reception
Based on 100 Guests
Five (5) Hours of Service

Butlered Hors d'Oeuvres

Prime Smoked Salmon "Carpaccio", Pizzetta Crust
Meyer Lemon Confit, Crème Fraiche, Fennel Pollen

Flora Bella Farm Apricots, Point Reyes Blue Cheese
Cured Bresaola, Micro Arugula, Ruby Red Port Wine Syrup

Gourmet Grilled Cheese, Black Truffle Butter
Vermont Cheddar, Mozzarella, Bread & Cie Levain

Grilled Jumbo Shrimp, Savory Shortbread Cookie
Hass Avocado Cream and Persian Cucumber Salsa

To Begin...

(Plated First Course)

Local Heirloom Tomatoes and Imported Burrata
Petite Basil Mix, Giuseppes' Olive Oil, Gris Sea Salt, Smoked Pepper
Garnished with Gaeta Olives and Aged Balsamic Reduction

Fresh Baked Herb Rolls with Plugra' Butter

Later....

Creekstone Farms Natural Beef Tenderloin
Madeira Demi Glace and Tarragon Inspired Horseradish

Smashed Purple Peruvian Potatoes
and
English Peas - Wild Mushroom Ragout

Vegetarian Option...

Farmers' Market Vegetable Stack

The Coffee Service

Regular Roast/Decaf/Mighty Leaf Organic Teas
Cream, Sugar and Sweeteners

Special Event Proposal by GIUSEPPE Fine Catering. Wedding Cake Provided by client and served by GFC