

FAMILY STYLE MEAL FOR SHARING

All Salads, Entrées & Sides Served Family Style & Made for Sharing Table Side

Tasting Table (Select one appetizer station)

CHEESE BOARD — A presentation of favorites: Gorgonzola, Goat Cheese, Havarti, Mild Provolone, Creamy Brie, and Cheddar Cheese. Served with Dried Fruits, Nuts and Red Grapes. Accompanied with Crackers and Crostinis.

BREADS AND SPREADS — Grilled Lemon Marinated Vegetable Tapenade with Toasted Pine Nuts, Vine Ripened Tomatoes, Fresh Mozzarella, Basil and Cracked Pepper. Tuscan White Bean Puree with Roasted Garlic and a hint of Cayenne Pepper. Served with Crostini and Grilled Breads.

HUMMUS BAR — Roasted Garlic Hummus, Charred Red Pepper Hummus & Sweet Potato Hummus. Paired with Pita Crisps, Tortilla Chips, & Crudités. Top with Kalamata Olives, Pine Nuts, Feta and Diced Tomato.

Tasting Table Upgrade Option (Select one appetizer from each section)

Replace Appetizer Station with Hand Passed Hors D'oeuvres

SECTION 1

MOZZARELLA, BASIL AND TOMATO — On Crostini

CREAMY GOAT CHEESE PUREE— Roasted Garlic and Herbs On Crostini

BRAISED BEEF SHORT RIBS — With Horseradish Cream On Crostini

GRILLED VEGETABLE TAPENADE — Blue Cheese, Snipped Herbs on Crostini

SMOKED SALMON MOUSSE — Fried Capers and Dill on Crostini

SECTION 2

WILD MUSHROOM & PARMESAN CHIVE ARANCINI— With Pesto Aioli

MINI CHICKEN POT PIE — In Espresso Cups

BEEF SHORT RIB RISOTTO CAKE — Tender Short Ribs, Sweet Potato Risotto, Crème Fraiche

LEMON PARMESAN CHICKEN SKEWERS — With Garlic Dipping Sauce

CAPRESE PIZZA — With Roasted Tomatoes, Fresh Mozzarella & Basil

SECTION 2

MINI CRAB CAKES— With Southwestern Remoulade

PROSCUITTO WRAPPED SHRIMP — With Pesto Dip on a Cocktail Fork

MOROCCAN LAMB SKEWER — With Minted Cucumber Sauce

PETITE BEEF WELLINGTON — With Blue Cheese Aioli

CURRIED SHRIMP SALAD— With Roasted Apple on an Edible Spoon

(Continued)



FAMILY STYLE MEAL FOR SHARING

To Start *(Select one family style salad)*

FROM THE GARDEN SALAD — Baby Spring Mix, Tomatoes, Cucumbers, Shaved Carrots, Onions, Housemade Balsamic Dressing

ROASTED BEET & FETA SALAD — Baby Greens, Crushed Walnuts, Feta Local with Desert Blossom Dressing

GRILLED HEARTS OF ROMAINE— Oven Roasted Tomatoes, Toasted Black Pepper Asiago, Roasted Garlic Vinaigrette

STRAWBERRY AND GOAT CHEESE SALAD — Baby Greens, Sugar Glazed Pecans, Goat Cheese, Strawberries, Champagne Vinaigrette

To Fill *(Select two family style entrées)*

GRILLED LEMON CHICKEN — Made from scratch with Crispy Capers, Lemon and Thyme Bouquets and Seasonal Citrus Butter Sauce

CHICKEN SALTIMBOCCA— Prosciutto di Parma, Sage infused White Wine Sauce

FRESH ROASTED SALMON — Grilled Lemon, Chopped Parsley with Citrus Butter Sauce

PAN SEARED COD — Fresh White Wine Butter Sauce topped with sliced Local Lemon and Seasonal Herbs

GRILLED NY STRIP STEAK — Red Wine Butter Sauce

LOCAL BEER BRAISED SHORT RIBS — An SBC Signature Dish

GRILLED PEPPERED BEEF TENDERLOIN— Wild Mushroom Red Wine Sauce

ORECCHIETTE PASTA — Roasted Red Peppers & Seasonal Squash, Parmesan Arugula Pesto

CAPRESE PASTA — Campari Tomatoes, Chopped Basil, Fresh Mozzarella, Creamy Balsamic Butter Sauce, Topped with Pecorino

(Continued)



FAMILY STYLE MEAL FOR SHARING *(Continued)*

Hearty Pairings *(Select two family style sides)*

Sautéed Seasonal Vegetables with Olive Oil & Sea Salt

Sautéed Asparagus & Campari Tomatoes

Colorful Roasted Seasonal Squash

Roasted Broccoli & Cauliflower

Roasted Garlic Mashed Potatoes

Buttery Mashed Sweet Potatoes

Creamy Layered Dauphinois Potatoes with Toasted Parmesan

Roasted Red Potato Wedges with Rosemary, Olive Oil & Sea Salt

Complete the Plate

Freshly Baked Dinner Rolls with Whipped Butter

