



Shared Feast

(\$49 per Person)

served on shared Platters per table

Entrees:

Porcini mushroom & truffle arancini, truffle mayonnaise

Smoked salmon & whipped feta tart

Mains:

Herb-roasted chicken breast *(GF, DF)*

Orange & rosemary glazed ham *(GF, DF)*

Iceberg lettuce wedges, parmesan & Caesar dressing *(GF)*

Swiss cheese & potato gratin *(GF)*

Red wine gravy *(GF, DF)*

Dessert

add on \$10 per Person:

Dark chocolate brownie, blueberry coulis, French vanilla ice cream *(GF)*

New York-style cheesecake, chocolate cookie crumble, butterscotch sauce

T&C

Minimum of 20 guests

Vegetarian and vegan options available on request

Please advise of any dietary requirements in advance — we will do our best to accommodate.