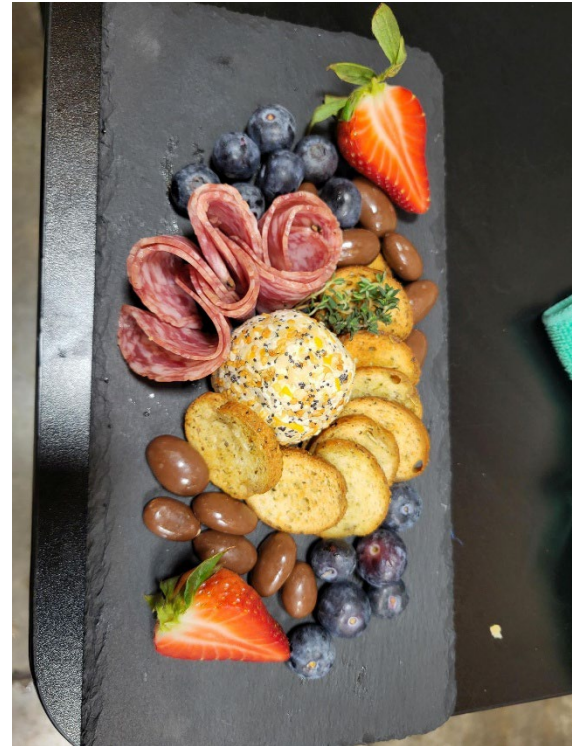


Nibble Board

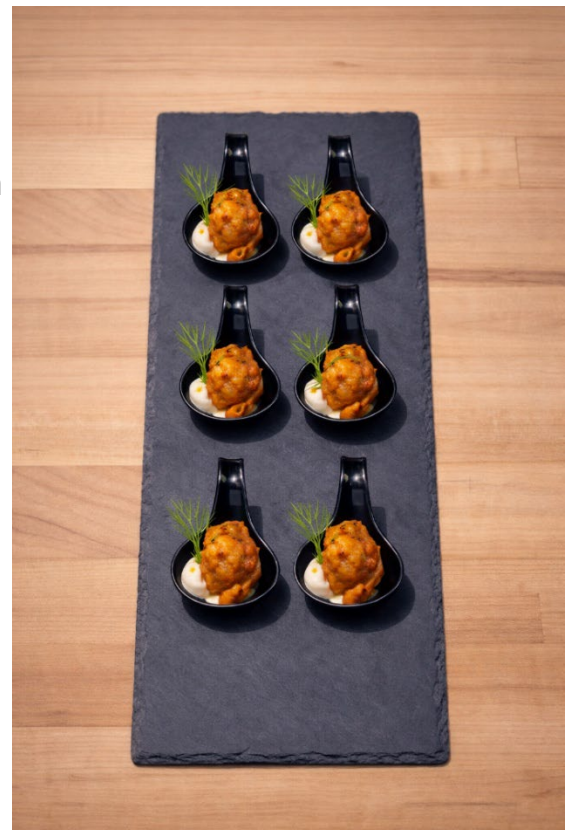
- Cheese Ball
- Bread Crostini (8-10 pieces)
- Salami (6 pieces)
- 2 half strawberries
- Blueberries
- Chocolates



Cocktail Appetizers

Cabbage rolls

- Half a cabbage roll with a dallop of sour cream
- Garnish with fresh dill



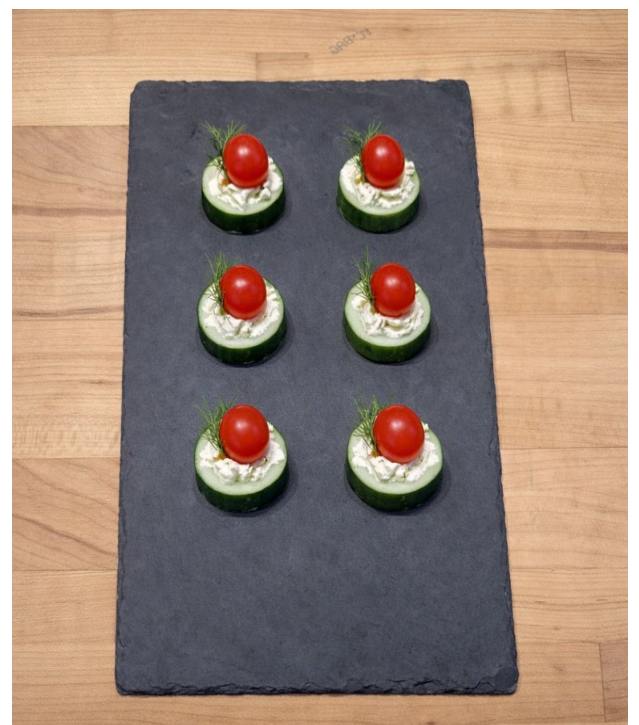
Golden Grain Pepper Jelly Bites

- Pipe a well of cream cheese
- Fill well with pepper jelly
- Garnish with herb



Garden Fresh Cucumber Rounds

- Pipe vegan ranch onto cucumber slices
- Top with cherry tomato
- Garnish with fresh dill



Salad Course

Classic Ceasar Salad

- A bed of Caesar dressed romaine lettuce
- Top with grated cheese
- Top with toasted croutons



Main Course

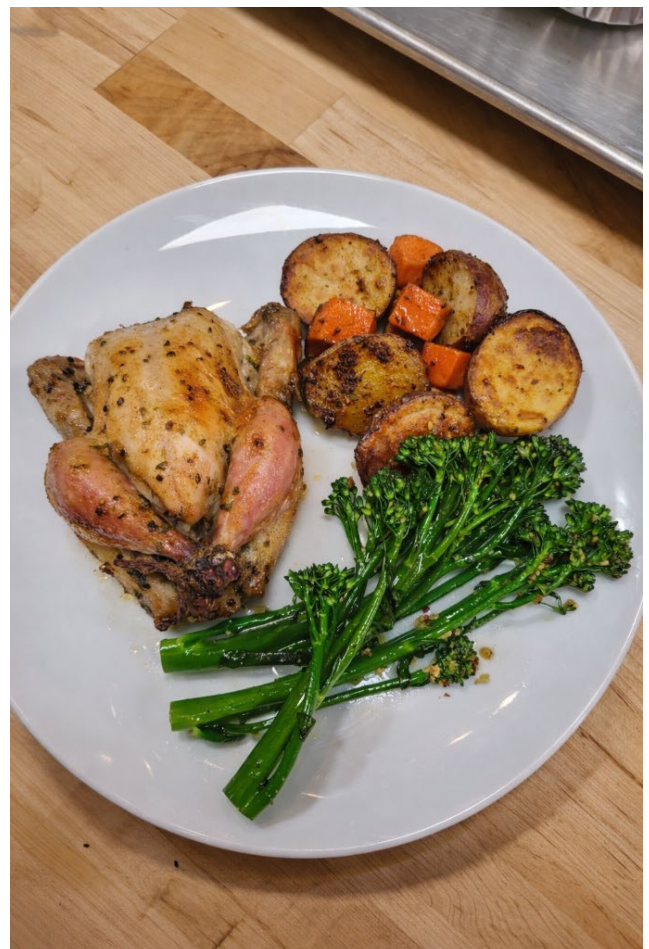
Slow Braised Beef Brisket

- 1 scoop Mashed Potatoes
- 2 slices of brisket
- Au jus sauce
- 2-3 carrots
- 2 stems of grilled broccolini
- Garnish with micro greens



Herb-Roasted Cornish Hen

- Herb-Roasted Cornish Hen
- 5-6 roasted potatoes
- 5-6 roasted carrots
- 2-3 stems of broccolini



Dessert

- Place crepe on top half of plate
- Pipe whipped cream on top of crepe
- Drizzle berry sauce
- Place 2 pieces of strawberry
- Blueberries
- Garnish with edible flower

