

WELCOME!

Our passion and enthusiasm for creating a unique dining experience is also inspired by the energy and excitement of today's event. We invite you to enjoy a variety of dishes featuring the freshest ingredients, regional favorites and global selections.

Bon Appétit!



CHEF'S TABLE

DOWN HOME BARBECUE

Apple Wood Smoked Beef Brisket

Served with both mustard and bourbon barbecue sauces

Barbecue Baked beans

Bacon, honey and spices added to baked beans

Cheddar Scallion Cornbread

With maple butter

Barbecue Spiced Shrimp Salad

Mixed field greens, barbecue croutons, bacon, cheddar and buttermilk ranch dressing

Southern Style Cole Slaw

Grilled Peach Salad

With arugula, sage, red onions in a spicy honey mustard dressing

LITTLE ITALY

Chicken Cacciatore

Tomatoes, mushrooms, chardonnay and kalamata olives

Sauteed Green Beans

With pancetta, tomatoes, onions and garlic

Baked Lasagna Bolognese

Traditional meat sauce lasagna

Caesar Salad

Italian Cheese Display

Assorted Antipasti

Sliced meats and cheeses, roasted vegetables, cured olives

DESSERTS

Dessert Skewers

Breaded and fried brownie and cheesecake bites with fresh fruit and a raspberry dipping sauce 8

BC Sundae

Vanilla ice cream topped with caramel sauce, hot fudge, strawberry sauce, nuts, whipped cream & a cherry 5

Specialty Dessert

Chef's selection 6