

GOLD Event Reception Menu

*Avocado Inspired Shrimp Cocktail
with*

Smokey Chipotle Cocktail Sauce and Cool Cucumber Guacamole

Mac & Cheese Bite with Southwest Chicken and Mesquite BBQ Chip

Parmesan and Beef Chimmichurri Cannoli

Roasted Beet Horseradish Slaw and Buttermilk Bacon Cheddar Potato

Crispy Risotto Cake with Butternut Squash

Roasted Red Pepper Coulis and Oven Dried Mushroom Shavings

*Prosciutto and Gorgonzola Amuse Bouche
with Caramelized Onions and Roasted Pear*

*Tofu with Spicy Daikon
With Ginger, Chives and Bonito Soy*

Mojito Cheesecake Shooter

Raspberry Tart with Passion Fruit Curd

*Roasted Banana Rum Torte with Toasted Marshmallow
and Dark Chocolate*

Chocolate Strawberries with Grand Marnier Shooter

Citrus Agua Fresca

Strawberry Agua Fresca

Cranberry Orange Sangria