***Full-Service Seated Private Dinner***

***12-18 Guests***

***MENU***

**Open Bar Cocktail Hour w/Butlered hors d’oeuvres**

Bacon wrapped Figs stuffed with Blue Cheese

Seared Peaches wrapped in Pancetta with Basil

**Appetizers**

Sweet Potato Sadie: Fried Wonton filled w/ Roasted Sweet Potato, Shallots and Mascarpone Cheese Finished w/ Toasted Butter, Candied Walnuts and Crumbly Blue Cheese

Duck Crostini: Seared, Sliced Duck Breast on a Bed of Arugula, Drizzled w/ a Spicy Orange Dijon Sauce served on Crostini

**Salad Course**

Arcadian Lettuce & Arugula with Roasted Tomatoes, Pickled Mango, Fire Grilled Corn, Crumbly Blue, Fried Leeks, and Pine Nuts with Star Fruit Vinaigrette

Rolls and Butter

**Entrée Choices**

1. Filet Mignon: 8oz Cut of Beef Tenderloin Seasoned and Charbroiled over a Chimichurri Sauce and Topped w/ Crispy Tumbleweed Onions

***Or***

1. Sea Bass: Oven Broiled Sea Bass w/ a Sesame Honey Glaze

**Dessert**

Butterscotch Budino with Salted Caramel

Coffee, Tea, Decaf