



MENU

BLOODY MARY COCKTAIL WITH SMOKED SALMON MOUSSE

A UNIQUE BLOODY MARY HARMONIZED WITH A SILKY SMOKED SALMON MOUSSE AND CELERY CRACKER.

REIMAGINED WALDORF SALAD

A FRESH TAKE ON THE CLASSIC WALDORF SALAD, SERVED WITHIN DELICATE PASTRY CUPS.

LOBSTER BISQUE

RICH AND VELVETY LOBSTER BISQUE, ACCENTUATED BY A HINT OF SHERRY, SERVED WITH SOFT PARKER HOUSE ROLLS.

CHICKEN ROULADE

SAVORY CHICKEN ROULADE, FILLED WITH CRANBERRY STUFFING AND SERVED ALONGSIDE CARROT PUREE AND PETITE POTATOES.

HAM AND CHEESE TORTILLA ROLLS

FINE TORTILLA ROLLS HOUSING HAM AND CHEESE, GARNISHED WITH OLIVES AND RADISHES.

CAMEMBERT AND APRICOT JAM BRIOCHE

SOFT BRIOCHE LADEN WITH CREAMY CAMEMBERT AND INVIGORATING APRICOT JAM.

MACARONS AND MERINGUE KISSES

THE MEAL'S FINALE, A SWEET OFFERING OF FRENCH MACARONS AND LIGHT MERINGUE KISSES.