



Family Meal



OPENING ACT

(CHOOSE 1)

Burrata Cheese, Heirloom Tomato,
Candied Pecans, Mint Balsamic
Honey Glaze

Strawberry and Beet Salad,
Whipped Goat Cheese, Arugula
Mint Dressing

Farmers Market Salad, featuring
local produce
Seasonal Vinaigrette

Caesar Salad, Fresh Made Caesar
Dressing, Garlic Crostini Pecorino
Cheese Crisps

Golden Beets, Oranges,
Macadamia Nuts, Microgreens
Tarragon Vinaigrette

Pears, Blackberry, Citrus
Mixed Greens, Citrus Vinaigrette

HEADLINER

(CHOOSE 1 OR 2)

Seared Ribeye
Sage Butter, Romesco Sauce

Flank Steak
Chimichurri, Charred Oranges

Roasted Chicken Thighs
Romesco Sauce, Black Garlic

Mediterranean Chicken Breast
Tomato, Kalamata Olives, Feta Cheese

Prawns, Mussels, Clams
Garlic White Wine Sauce, Crunchy
Bread

Roasted Salmon, Dill
Honey Mustard Sauce or Chili Garlic
Sauce

Chef's Local Fish Special of the Day

Grilled Prawns, Fresh Pasta
Lemon and Capers Sauce

Mushroom and Leek Fettuccine
Red Wine Reduction, Grilled Tomato
Bread (v)

SUPPORT CREW

(CHOOSE 2)

Garlic Butter Mushrooms
Shallot, Fresh Herbs

Roasted Carrots
Rosemary Honey Walnuts

Broccoli, Lemon, Garlic

Roasted Rosemary Potato
Rutabaga, Garlic Butter

Garlic and Parmesan
Potato Mash

Asparagus, Thyme, Lemon

Truffle Mac and Cheese

Risotto
(Choose 1)

Wild Mushroom
Golden Beet and Carrot
or French Onion style

AFTER SHOW

(CHOOSE 1)

Lemon Curd Cheesecake Bites

Strawberries and Cream
Biscuit Bites, Mint Glaze

Decadent Chocolate Brownies
Blackberry Sauce
Vanilla Whipped Cream

Crème Brûlée
Berries

Fresh Seasonal Fruit Platter
Assorted Chocolates

Sundae Spread
Homemade Ice Cream
Chocolate Sauce
Variety of Toppings

Menus are subject to change

Additional courses and Upgrades are available upon request