

# *Spring Garden & Moonlight Reception*

*March*

*\*\*\* Serving 19 guests \*\*\**

*\*\*\**

*A Gluten-Free Menu*

## *HORS D'OEUVRES in the GARDEN*

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*Scallops Ceviche*

*Sunflower Seed Pâté*

*Rice Crackers & Dijon*

*Wild Flower Spring Rolls*

*Jasmin Chile Sauce or Strawberry Ginger Sauce*

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## *MOONLIGHT DINNER BUFFET*

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*Vermillion NC Snapper*

*Sprouted Lentils, Spinach & Herbs*

*Grilled Asparagus & Spring Onions*

*with Garlic & Manchego*

*Snap Pea & Pea Shoot Salad*

*with Coconut Gremolata, Mint & Lime*

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## *DESSERT*

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*Orange Scented Chocolate Pudding*

*NC Strawberries*

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*Maple Cardamom Macaroons*

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*Self-service buffet. Services include shopping, preparing, plating and full clean-up. One chef, one sous chef and one bartender.  
\$2827.00 (not including gratuity).*