APPETIZER
Jumbo Shrimp Cocktail

SWEETHEART GREENS SALAD
Baby Mixed Greens, California Strawberries, Glazed Walnuts, Goat Cheese Crumbles Dressed with Blood Orange Shallot Vinaigrette

CHOICE OF MAINS - CHOOSE ONE
Herb Roasted Chicken Breast with Spinach Cream Sauce and Whipped Potato Mash and Seasonal Veggies

Flat Iron Steak with Bearnaise Sauce Topped with Crispy Onions with Spinach Cream Sauce and Whipped Potato Mash and Seasonal Veggies

Crabless Cakes: Hearts of Palm Mixed with Cajun Vegan Mayo, Medley of Vegetables and Breaded with Toasted Breadcrumbs Served with Remoulade, Arugula Slaw and Red Pepper Coulis

DESSERTS
Flourless Chocolate Cake with Macerated Raspberries and Raspberry Coulis

DRINKS
Glass of Champagne for 21+ Guests
Sparkling Cider for Guests Under 21 (or if preferred)
Coffee Service

SPECIAL DIETARY MEAL NEEDS
WE ARE TYPICALLY ABLE TO ACCOMMODATE MOST SPECIAL REQUESTS WITH A MINIMUM OF 7 DAYS’ ADVANCE NOTICE. PLEASE CALL OUR OFFICE TO MAKE THESE ARRANGEMENTS AT (805) 577-4057.