

## Plated 3-Course \$65 per guest

Below is our sample 3-course menu – a starting point for your custom experience. We can tailor your event to include 3, 4, 5 courses or more to perfectly suit your vision.

**1st**

### **Mushroom and Ricotta Agnolotti**

spring peas, radish top pesto,  
roasted walnuts, parmesan

**2nd**

### **Brass Bell Farm Chicken Ballotine (GF)**

chicken liver, apple and bacon stuffing,  
roasted potatoes, seasonal vegetables, sorrel cream sauce

**OR**

### **Line Caught Salmon (GF)**

pan roasted – basted with garlic and thyme,  
marinated seasonal vegetables, sweet corn beurre blanc

**OR**

### **Stuffed Summer Squash (V,GF)**

stir fried organic quinoa, marinated seasonal vegetables,  
red pepper aioli

**3rd**

### **Dark Chocolate Tart**

persimmon caramel, butter crust, crème fraiche chantilly

