



SUMMER 2021

“LAND & SEA” DUET PLATED SERVICE

\$75 PER PERSON

JULY - SEPTEMBER

CATERING MENU INCLUDES BELLA BRU BREAD AND BUTTER

STEP ONE – SELECT THREE APPETIZERS

- PANCETTA WRAPPED PRAWNS—HERB PESTO & BALSAMIC GASTRIQUE.....GF
- TOMATO BRUSCHETTA— CAPERS, OLIVES, MOZZARELLA, TOMATO PESTO, FOCACCIAV
- MINI CRAB CAKES — JUMBO LUMP CRAB, BAY SHRIMP, PRESERVED LEMON REMOULADE SAUCE
- GAZPACHO — HEIRLOOM TOMATO SHOOTER + PROFITEROLE CHEESE PUFF
- BEEF TARTARE · TARTUFATA, CURED EGG, FOCACCIA
- SMOKED SALMON RILLETTE —OLIVES, CAPERS, ARTICHOKEs, EVERYTHING GOUGERE
- FRUTTI DI MARE —TOMATO PANNA COTTA SEAFOOD SHOOTER.....GF
- CHICKPEA PANETTO—EGGPLANT-CAPER RELISH.....V GF
- FRESH OYSTERS—MIGNONETTE, LEMON, COCKTAIL (SUPPLEMENT \$10)GF

STEP TWO – SELECT ONE SALAD

- MIXED GREEN —SEASONAL VEGETABLES, CANDIED PECANS, BALSAMIC VINAIGRETTE.....V GF
- LITTLE GEM CAESAR — PARMESAN, GARLIC CROUTONS, CAESAR DRESSING.....GF
- GRILLED WATERMELON SALAD — FETA, CUCUMBER, OLIVES, BALSAMIC VINAIGRETTE..... V GF
- HEIRLOOM TOMATO & BURRATA — LOCAL PEACHES, CHARRED SHALLOT VINAIGRETTE.....GF

STEP THREE

PLEASE SELECT ONE LAND & SEA DUET ENTRÉE AND ONE VEGETARIAN ENTREE
ALL DUET ENTREES ARE SERVED WITH POTATO GRATIN AND SEASONAL VEGETABLES

SELECT YOUR "LAND" OPTION

- BRAISED SHORT RIB –SALSA VERDE, NATURAL JUS.....GF
- FILET MIGNON – HERB GARLIC BUTTER, NATURAL JUS (SUPPLEMENT \$15PP)GF
- PORK TENDERLOIN – FIG & TARRAGON CHUTNEYGF
- ROASTED CHICKEN – PEACH MOSTARDAGF

SELECT YOUR "SEA" OPTION

- ALBACORE TUNA–PIQUILLO RELISHGF
- KING SALMON – HEIRLOOM TOMATO JAMGF
- ARGENTINEAN RED PRAWNS – CHIMICHURI RELISH.....GF
- MAINE LOBSTER – PRESERVED LEMON BUERRE MONTE (SUPPLEMENT \$15PP)GF

PLEASE SELECT ONE VEGETARIAN ENTRÉE

- CAPRESE RISOTTO –TOMATO, CORN, SQUASH, ARUGULA SALAD, SHAVED PARMESAN..... V GF
- FRIED POLENTA – TOMATILLO, COTIJA, CILANTRO, AVOCADO..... V GF
- MEDITERRANEAN CAVATELLI – BROCCOLINI, OLIVES, ARTICHOKEs, FETA, ARUGULA V

R E S T A U R A N T S

DUET MENU SELECTIONS MUST BE SUBMITTED 10 DAYS PRIOR TO EVENT.

GF = GLUTEN FREE OR CAN BE MADE GLUTEN FREE

V = VEGETARIAN OR CAN BE MADE VEGETARIAN