



**AEROSMITH – FEBRUARY 14, 2025**

**Hors D' Oeuvres**

**Beef, Mushroom and Pecorino Gougère**  
**Chicken and Waffle Satay with Maple Glaze**  
**Truffle Arancini**  
Spicy Arabiatta Sauce

**Grazing Stations**

**Imported & Domestic Cheese Display**  
Assorted Gourmet Crackers  
**Seasonal Fresh Fruit Display**  
**Cesar Salad**  
**Baby Wedge Salad**  
Cucumber, Tomato Relish, Chickpeas, Egg, Bacon, Gorgonzola with Horseradish Buttermilk Dressing

**Entrees**

**Herb Crusted Strip Steak**  
Port Wine Demi Sauce  
**Tuscan Style Crusted Salmon**  
Fire Roasted Tomato, Spinach and Cremini Sauce  
**Garlic and Cheese Mashed Potatoes**  
**Fire Roasted Asparagus and Baby Carrots**

**Action Stations**

**Bao Buns**  
Glazed Pork Belly, Shaking Beef, Miso Shitake Mushroom  
Pickled Carrots & Daikon Slaw, Sliced Cucumber, Herb Salad  
Cilantro Aioli and Sweet Soy

**Desserts**

**Chef's Selection Assorted Desserts**  
Crème Brule Verrine, Fresh Fruit Tart, Flourless Chocolate Cake, Key Lime Tart

**Beverages**

**Complimentary Alcohol, Draft Beer, Wine, Fountain Soda and Water**  
**Coffee Station**