



INCUBUS – SEPTEMBER 3, 2024

Hors D' Oeuvres

Daufuskie Crab Cakes

Avocado Cucumber Relish and Poblano Remoulade

Beef, Mushroom and Pecorino Gougère

Raspberry Brie en Croute

Arancini

Spicy Arabiatta Sauce

Grazing Stations

Imported & Domestic Cheese Display

Assorted Gourmet Crackers

Fresh Fruit Display

Caesar Salad

Baby Wedge Salad

Cucumber, Tomato relish, Chickpeas, Egg, Bacon, Gorgonzola with Horseradish Buttermilk Dressing

Picanha Steak

Borolo Demi and Charred Scallion Chimichurri

Tuscan Style Crusted Salmon

Fired Roasted Tomato, Spinach and Cremini Sauce

Loaded Marble Potatoes

Herb Mornay, Chives, Pecorino, Crispy Lardons

Herb Roasted Rainbow Carrots and Parsnips

Action Station

Bahn Mi & Bao Buns

Glazed Pork Belly, Shaking Beef, Miso Shitake Mushroom

Steam Bao Buns, French Baguette

Pickled Carrots and Daikon Slaw, Sliced Cucumber, Herb Salad

Cilantro Aioli and Sweet Soy

Desserts

Chef's Selection Petite Desserts

Fried Churros Tossed in Cinnamon and Sugar

Beverages

Complimentary Alcohol, Draft Beer, Wine, Fountain Soda, Water

Coffee Station