



**NATE BARGATZE – NOVEMBER 13 & 14, 2024**

**Hors D' Oeuvres**

**Daufuskie Crab Cakes**

Avocado Cucumber Relish and Poblano Remoulade

**Honey Cheese Triangles**

**Beef Empanadas**

**Mushroom Arancini**

Spicy Arabiatta Sauce

**Grazing Stations**

**Imported & Domestic Cheese Display**

Assorted Gourmet Crackers

**Seasonal Fresh Fruit Display**

**Caesar Salad**

**Baby Wedge Salad**

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

**Entrees**

**Picanha Steak**

Borolo Demi and Charred Scallion Chimichurri

**Tuscan Style Crusted Salmon**

Fired Roasted Tomato, Spinach and Cremini Sauce

**Loaded Marble Potatoes**

Chives, Pecorino, Crispy Lardons with Herb Mornay

**Herb Roasted Rainbow Carrots and Parsnips**

**Action Station**

**Bahn Mi, Bao Buns & French Baguette**

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

**Bakeshop Assorted Petite Dessert Display**

**Coffee Station**

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