

# SAMPLE MENUS

## COCKTAIL RECEPTION

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**Braised** oxtail tart, gorgonzola mousse, almond crumble

**Fried** chicken sliders, pickle ranch dressing, iceberg, shallot rings

**Mini** ham and cheese croissant, grainy mustard, caramelized onions

**Truffled** beef tartar, tarragon aioli, toasted brioche, crispy shallots

**Mini** pan seared fish cakes, preserved lemon crema

**Crispy** panko salmon roll, nori, wasabi soy mayo, sesame seeds

**Mini** mushroom croque-monsieur, gruyère, smoked mustard

**Mango** cucumber lettuce rolls, spicy mayo, mint chutney

**Mini** onion soup rolls, gruyère, toasted walnut

**Prawn** ceviche, fennel marmalade, ginger granola, avocado cream

## BROWN BAG LUNCH

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**Roasted** squash, goat cheese, pickled shallots, Rossey's hot sauce, kale on focaccia

**Mini** tomato compote tart, mozzarella, basil, olives,

**Bacon** and caramelized onion quiche

**Pulled** pork on a croissant, pickled apples, horseradish mustard

**Curried** quinoa salad, toasted pumpkin seeds, dry apricot, scallions

**Tomato** and watermelon salad, garlic croutons, ricotta, marcona almonds

**Chocolate** and olive oil cake

**Coffee** vanilla almond financiers

## CONTINENTAL BREAKFAST

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**Assortment** of croissants and pastries baked in house

**Homemade** granola, yogurt, berries, Rosewood honey

**Macerated** fruit salad

**Juice** and Kombucha

