

# Corporate Sit Down

*\$95 per person*

*\*price is inclusive of service and kitchen personnel,  
set up and break down,  
china, flatware and water goblets up to 150*

## Canapes

### Tempura Fried Hibiscus

herb goat cheese & Jonah crab

### Pear Sphere

local bleu cheese, port reduction,  
pistachio granola



## 1<sup>st</sup> Course

### Seared Crab Cake

frisée salad, citrus supreme,  
red pepper aioli, smoked corn puree

## 2nd Course

### Seared Point Judith Scallops

sweet corn risotto, baby fennel,  
red pepper puree,  
micro arugula, lemon

## Coffee & Dessert Station

local brie pastries with assorted fruits & berries,  
macrons, chocolate mousse

regular, decaf, sugar, creamer, sweeteners

