



TWENTY FOUR

AN EVENING INSPIRED BY 100 YEARS OF CULINARY
CREATIONS, CREATIVE LIBATIONS, AND CURATED
EVENT DESIGN

HORS D'OEUVRES

VEGGIE STUFFED MUSHROOMS

LOBSTER CANAPE GF/DF

OYSTERS ROCKEFELLER

DEVILED EGGS WITH CAVIAR GF/DF

COUNTRY HAM ON CROSSROADS BISCUITS

CRABCAKES DF

JOHNNY CAKES WITH PIMENTO CHEESE

CHILLED SEAFOOD DISPLAY GF/DF

APPETIZER

COQUILLE SAINT JACQUES GF

SALAD

SEARED DUCK LEG CONFIT, APPLE, ARUGULA, PARMESAN.

CHERRY RELISH GF

ENTRÉE

BEEF WELLINGTON, POTATO PUREE, BORDELAISE SAUCE

DESSERT

BAKED ALASKA