



CATERING & SPECIAL EVENTS

Summer Dinner on the Lanai

Hors d'œuvre

Yellowtail and Avocado Maki, Wasabi Soy Sauce
Green pepper corn Salami Toast with Sweet Pickle

Amuse Bouche

Deviled Egg with Capers and Fresh Dill

1st Course

Green Gazpacho with Crispy Corn Tortilla

2nd Course

Cumin Seared Diver Scallop, Roast Garlic Butter

Main Course

Grilled Flat Iron Steak, Grilled Red Onions, Sauteed Blue Lake Green Beans, Baked Yukon
Potato Wedges, Tomato-Basil Chutney

Refresher

Garden Salad Greens with Lemon Herb Dressing

Dessert

Old Fashioned Shortcake Biscuits with Fresh Berries and Cream