

# JUNE MENU

## MAIN LEVEL

### ***Appetizers***

Chicken Pineapple Kabob Bourbon BBQ Sauce

Shrimp Cocktail Orange Marmalade Horseradish

### ***Desserts***

Key Lime Tart

Coconut Lemon Cake

## MEZZANINE LEVEL

**Charcuterie Board** Pastrami, Culatella, Herb Jalapeno Sausage, Drunken Tomatoes with Grain Mustard and Artisan Bread Basket GF

**International Cheeses** Farmstead Cheddar, Menage Goat Milk and Cow Cheese, Dried Fruits n Nuts, Sliced Baguettes, Lavash & Fig Olive Crisps GF

**Featured Antipasto** Marinated Mushrooms, Grilled Asparagus, Fresh Mozzarella, Basil Infused Virgin Olive Oil, Balsamic Vinaigrette with Grilled Sour Dough Bread GF, V

## ROOFTOP LEVEL

### ***Appetizers***

**Vegetable Crudite** Radishes, Rainbow Baby Carrots, Celery, Bell Peppers, Cauliflower, Seasonal Squash, Cherry Tomatoes with Black Bean Hummus GF, V

**Mini Pork Sliders** House made B&B Pickles

**Peppadew stuffed with Parmesan** Peach Pepper Chutney

### ***Action Station***

**Marinated Grilled Flank Steak** GF

**Heirloom Tomato Salad** GF, V

**Roasted Baby Potatoes** GF, V



GF–Gluten V–Vegetarian