

SEPTEMBER DINNER MENU

CLUB PLATE STATION #1 BUTTER CHICKEN

butter chicken ^{GF+N F} | buttered basmati rice ^{GF+VEG+NF}
tomato and cucumber yogurt
cilantro | warm mini naan

CLUB PLATE STATION #2 CREAMY SALMON PASTA

pan-seared verlasso salmon + olive relish ^{GF+DF+NF}
pasta mami's gemelli pasta + sundried
tomato cream sauce ^{GF+VEG+NF}
shaved gouda | calabrian chilis

GLOBAL GRAZING TABLE WHAT A SPREAD

mini asparagus puff pastry tarts ^{VEG}
narrow way farms pesto
lobster empanadas

VEG FEST

caesar panzanella salad ^{VEG+NF}
romaine | shaved parmesan
green onions | artichoke hearts | cucumbers
fried brussel sprouts ^{GF+VEG+DF+NF}
peach and jalapeno moustarda

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IT'S FALL Y'ALL

five-spice and brown
sugar roasted squash ^{GF+VEG+DF+NF}
black garlic tahini sauce | pepitas | tarragon
gyro-style lamb cabbage cups ^{GF+NF}
crispy wonton crumble
mint yogurt sauce
pickled red onions | parsley
chef's choice cheese and charcuterie
tomato jam

HOT DRINK STATION

rise n' shine decaf + regular coffee ^{GF+VEG+DF+NF}
pumpkin spice whipped cream ^{GF+VEG+NF}

DESSERTS

SWEET TREATS

raspberry key lime tarts ^{VEG}
mini coconut cream tarts ^{VEG}
assorted macarons ^{VEG}



MARQUEE CLUB

PRESENTED BY  LEXUS