



## March Menu

### Cold Hors d'oeuvres

#### **Prosciutto Chip**

Onion Foam, Roasted Brussel Sprouts

#### **Grilled Chicken Salad**

Phyllo Cup, Roasted Corn, Charred Red Pepper

### Hot Hors d'oeuvres

#### **Mushroom Strudel**

Brie Cheese Foam

#### **Braised Short Ribs**

Parsnip Puree, Sprouts

### Mezze Table

Crab Cakes

Caper Aioli

Spotted Trotter Cured Meats

Pancetta, Prosciutto, Tasso

Tillamook Cheese Display

(Monterey, Sharp and Smoked Cheddar)

Stonefire Flat Bread

Roasted Red Peppers, Basil and Fresh Mozzarella

Fried Calamari

Fire Roasted Tomato Sauce

### Action Station

Braised Beef Short Ribs with Garlic and Red Wine Reduction

Herb Roasted Fingerling Potatoes

Southern Green Beans

### Dessert

#### **Cannoli**

Crème-filled Italian Pastry with Powdered Sugar

#### **Amaretto Cheesecake**