

MARCH MENU

MAIN LEVEL

Appetizers

Spinach and Artichoke Tartlet V

Pork Dumpling with Asian Sauce

Cashew Chicken Spring Roll with Mae Ploy *Contains Nuts

Steamed Edamame GF, V

Main Floor Cold Display

Onion Dip with Vegetable Crudite GF, V

Prosciutto and Melon Skewer GF

Chicken Salad Stuff Filo Cups

Roasted Garlic Hummus with Grilled Naan V

Gigandes Beans in Vinaigrette GF, V

MEZZANINE LEVEL

Charcuterie Board

Creminelli Capicola, Milano Salame, Garlic Herb Baked Bread

International Cheese Display

Smoked Mozzarella, White Stilton with Apricot, Fresh Berries and Dried Fruits, Crackers and Lavash

Desserts

Chocolate Caramel Mousse Tart

Lemon Meringue Tart

ROOFTOP LEVEL

Action Station

Marinated Veal Skirt Steak with Chimichurri GF

Lemon Grass White Rice GF, V

Corn and Green Bean Medley GF, V



GF–Gluten V–Vegetarian