



BRIDAL SHOWER MENU

AMUSE BOUCHE

MUSHROOM CEVICHE

MISO AUBERGINES, GINGER PONZU SAUCE

SALAD

RADICCIO & ROASTED BEET SALAD

THIN CUT LETTUCE, ORGANIC BEETS, HERBS, FARO, FETA CHEESE

ENTREE

CHOICE OF

PHYLLO ROULADE

BAKED LENTILS, ROOT VEGETABLES, PHYLLO CRUST, CARROT-CREAM SAUCE
CARMELIZED ONIONS, SWISS CHARD

JOHN DORY FILET

ROASTED ATLANTIC FISH WITH CAPERS, BLACK OLIVES, TOMATOES, WHITE WINE
SERVED WITH ROSEMARY ROASTED POTATOES, TUSCAN KALE

DESSERT

CHOICE OF

PANNA COTTA, BERRIES

CHOCOLATE SOUFFLE CAKE