

**BUFFET STYLE**

## **JUST MINGLING**

### **CHEFSTABLE ANTIPASTI**

capicola, mortadella, soppressata & serrano ham, aged provolone, corona bean salad, italian tuna salad, cauliflower fritto misto & caper aioli, charred radicchio, grilled lemons, fried almonds, marinated peppers, giardiniera & olive tapenade, gluten free crackers, focaccia, breadsticks & baguette

### **WILD MUSHROOM CAPRESE CUPS**

wild foraged mushroom, white truffle, whipped ricotta, balsamic glaze & garlic bruschetta toasts, presented in individual glass jars

### **BACON WRAPPED ROASTED PEAR**

pear, smoked bacon, apple cider glaze

### **CITRUS MARINATED MARLIN SKEWERS**

marlin, orange, lemon, coriander, cumin, fennel, chile de árbol & extra virgin olive oil with citrus relish

### **ASIAN BEEF SHORT RIBS**

beef short ribs, lemongrass, fish sauce & black pepper with crushed peanuts

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# PORTLAND SUMMER SUPPER

**ST JACK CHICKEN LIVER MOUSSE**

Whole grain mustard, toasted bread

**BASIL LEMON PRAWN**

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**BUTTER LETTUCE WATERMELON SALAD**

Sheep's milk feta, marcona  
almonds, black pepper vinaigrette

**CITRUS ROASTED SALMON**

Wildflower honey, citrus,  
cardamom

**GRILLED TRI TIP**

Tamari, ale, grilled green onions

**CREAMY CORN PUDDING**

Fresh basil

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**PETITE PAVLOVA**

Berry St Germain curd