

# MENU

## *PETER PAN*

### **COMPOSED SALADS**

A VARIETY OF COMPOSED SALADS AND PASTA SALAD, HUMMUS DIPS AND ASSORTED FLATBREADS

### **GARDEN SALAD BAR**

A BLEND OF CHOPPED ROMAINE, SPRING MIX OF ARUGULA, FRISÉE, RED OAK, AND SPINACH

TOPPINGS TO INCLUDE SHREDDED CARROTS, CUCUMBERS, SLICED MUSHROOMS, RED ONION, GRAPE TOMATOES, CROUTONS

WITH RANCH DRESSING AND RED WINE VINAIGRETTE

ARTISAN ROLLS AND BUTTER

### **ICELANDIC PAN-SEARED COD**

WILD-CAUGHT ICELANDIC COD PAN-SEARED WITH BLACK BEAN AND ROASTED CORN HASH

### **BEEF ROULADE**

TENDER BEEF ROLLED AND STUFFED WITH FRESH SPINACH, MUSHROOMS, ROASTED RED PEPPERS, AND BOURSIN CHEESE

### **LOADED SMASHED RED BLISS POTATOES**

RED BLISS POTATOES SMASHED AND FOLDED WITH SHARP CHEDDAR CHEESE, SOUR CREAM, BACON CRACKLINGS AND ROASTED GARLIC

### **HONEY-BUTTERED STEAMED CARROTS**

MARKET-FRESH BABY CARROTS STEAMED AND FOLDED IN WILD HONEY AND DRAWN BUTTER

### **ROASTED CUT VEGETABLES**

FRESH ZUCCHINI, YELLOW SQUASH, RED ONION, CREMINI MUSHROOMS, SEASONED AND FOLDED IN DRAWN BUTTER

### **DESSERTS**

ASSORTED CUPCAKES, TRES LECHES, AND CHERRIES JUBILEE PASTEL

