Colin's Confections & Catering

Passed Hors D Oeuvre

Bacon wrapped goat cheese stuffed dates

Grilled Pineapple, jalapeno infused margarita

Amuse course

Spicy tuna

Crispy rice, avocado, jalapeno

Duck meatball

Plum sauce, mint, napa cabbage

Pierre Moncuit Grand Cru Champagne

First course

Roasted tomato bisque, pesto crostini, basil oil

Pierre Moncuit Grand Cru Champagne

Second course

Pear & gorgonzola salad

Arugula, fennel, toasted walnut, lemon honey vinaigrette

Louis Michel & Fils Chablis 2021

Third course

Lobster tortellini, homemade pasta, mascarpone, saffron broth

Louis Michel & Fils Chablis 2021

Intermezzo

Cranberry orange sorbet

Fourth course

Prime strip steak , potato pave, red wine demi glaze, wilted rapini

Chateau Moulin Pey-Labrie 2005

Dessert

Maple ginger creme brûlée with fresh berries

Warmed Grand Marnier