

THE MENU

A four course dining experience, by Sage Catering



RECEPTION

HARVEST BITES

Gather, mingle, and enjoy chef-crafted seasonal bites

MAIN COURSES

ROOTS & HEIRLOOMS

Gold and red beets, heirloom tomatoes, whipped goat cheese, red onion, herbs, sherry vinaigrette

BARRAMUNDI

Sicilian eggplant caponata, roasted plum tomatoes, sweet peppers, basil oil

FIRE GRILLED TOMAHAWK

Grilled pork tomahawk, creamy sweet corn purée, Swiss chard, roasted red onion, long hot agrodolce

DESSERT

A TASTE OF SUMMER

Chef-curated seasonal sweets