



Champagne Toast



Charcuterie Plate with Fig Jam
Jumbo Shrimp Cocktail with Homemade Cocktail Sauce
Oysters Rockefeller
Spanakopita with Tzatziki Sauce
Tuna & Salmon Tartar



Sparkling Rose 1st Course



Shrimp & Avocado Salad
Heart Shaped Lobster Ravioli in Lobster Bisque
Lobster Caesar Salad with Candied Pecans
Shrimp & Lobster Crepe



Chardonnay Entrées From the Sea



Whole 2 Pound Maine Lobster Thermidor
Linguine with Shrimp and Creamy Roasted Tomato Sauté
Crispy Skin Filet of Bronzino with White Wine Piccata Sauce and Mixed Baby Veggies
Pan Seared Bay Scallops Over Vegetable Spaghetti and Topped with Strawberry Compote



Cabernet Sauvignon Entrees From The Land



Herb Crusted Colorado Lamb Chops with a Mint Chimichurri and Fingerling Potatoes *(for 1 or 2)*
Filet Mignon Oscar Style with a Poached South African Lobster Tail
Dry Aged Prime Ribeye Steak for 2 with Porcini Mushroom, Compound Butter and Roasted Cauliflower
Pan-Roasted Bone-In Veal Chop with Cabernet Reduction, Sautéed Broccoli Rabe, and Potato Croquettes
Pinot Noir Short Rib Dinner Over Mashed Potato with Baby Carrots



Port Wine Dessert



Raspberry Party & Individual Red Velvet Hearts
7 Inch Cakes
Red Cupcakes, Individual Tiramisu, Éclairs, Cannoli and more..



Milk For the Kiddies



Chicken Fingers, Mac & Cheese Bites, Quesadillas, or Homemade Pizza