

WEIR & ASSOCIATES
CATERING & EVENT PLANNING

PASSED HORS D'OEUVRES & SERVED DINNER

PASSED HORS D'EOUVRES

SEARED AHI TUNA
*WON TON CHIP * SHISO * TOMATO * SCALLION SALSA*

GLAZED RED BEETS & BURRATA CROSTINI
*REDUCED BALSAMIC GLAZE * MICRO GREENS*

TURKISH STYLE LAMB MEATBALL
** YOGURT DIPPING SAUCE*

SERVED DINNER

SALAD COURSE

BUTTER LETTUCE SALAD
*GRAPEFRUIT * MANDARIN ORANGES * HAAS AVOCADOS * CASHEWS*
** LAURA CHENEL GOAT CHEESE * SWEET ONION VINAIGRETTE*

ASSORTED SLICED ARTISAN BREADS & BUTTER

MAIN COURSE

SLICED ROASTED BEEF TENDERLOIN
*POMEGRANATE GLAZE * PARSNIPS * OLIVE OIL * BALSAMIC CIPPOLINI ONIONS*

VEGETARIAN OPTION
AVAILABLE UPON REQUEST

DESSERT

ALMOND CAKE
WITH CINNAMON GELATO, TOASTED ALMOND SLICES
AND CHOCOLATE SAUCE

FRESH BREWED DECAF COFFEE & CONDIMENTS