

# BARAWINE

## Passed hors d'oeuvres – 7:00-8:00PM

Crispy Puff Pastry Tart with Brie Cheese, Roasted Red Onion and Tomato

Sushi Grade Tuna Tartar on Cucumber slice

Slice Seared Steak with Wasabi Sauce

Tomato Bruchetta on Toasted Bread

Smoke Salmon with Creme Fraiche, Shallots and Lemon Juice

Potato and Egg Salad on Country Bread

## Buffet – 8:00-10:00PM

House Salad

- Mesclun, Tomatoes, Onions, Cucumber, Radish, Black Olives, Balsamic Vinaigrette

Spinach Ravioli

- Served with a creamy herb beurre blanc sauce and a Parmesan Cheese

Vegan Quinoa & tofu Salad

- Red & White Quinoa, Tofu, Toasted Sesame, Baby Spinach, Japanese Seaweed

Branzino Provencal

- Pan-seared branzino, Asparagus, Tomatoes, Black olives, Virgin Sauce

Seared Hanger Steak

- Mushrooms, Fingerlings Potatoes, Bordelaise Sauce

Roasted Chicken Breast

- Served with Classic Mashed Potato, Sautéed Spinach, Pan Jus, Diced Carrot and Green Peas

Vegan Thai Curry Vegetables

- Artichokes, French Green Beans, Squash, Zucchini, Carrots, Bell Pepper Rice Noodles, Coconut milk