

CATERED BY ARTISAN FOODS PLUS WE DELIVER TO YOUR HOME(S)

\$3,500 SPONSORSHIP LEVEL – MENU

SAMPLER FAVORITES

- Tender spinach and mushroom strudel with dill béarnaise
- Jumbo shrimp cocktail shooters set in shot glasses with white cocktail sauce, micro lemon wedge and parsley sprig
- Classic franks-n-jacket with deli mustard
- Baby grilled brie sandwiches, cream of tomato bisque dip

DINNER RECEPTION

- Cheddar and herb popovers offered with chilled honey
- Seeded breadflat crackers offered with hummus

FIRST COURSE

- Crunchiest vegetable salad with frisee, cut snap peas, shaved scallions, cucumber ribbons, sliced radishes and. candy cane beets, wax and Romano beans, lime sesame dressing

COMBINATION MAIN ENTRÉE

- Korean barbecue glazed short rib, whipped wasabi potatoes
AND
- Miso roasted salmon fillet, caramelized soy Brussels sprouts, spicy mayo
OR
- Roasted vegan tower entrée available upon request
Roasted vegan butternut squash timbale, wild mushrooms, roasted tomatoes, root vegetables, red quinoa, fried chick peas, carrot ginger puree

COMBINATION DESSERT

- Classic ARTISAN Oreo stuffed sour cream cookies (2)
AND
- Cinnamon bun bread pudding with dark rum foster sauce and icing drizzle

MEAL FOR SPONSORSHIPS AT \$2,500; \$1,000 AND \$500 LEVELS

DINNER RECEPTION

- Cheddar and herb popovers offered with chilled honey
- Seeded breadflat crackers offered with hummus

FIRST COURSE

- Crunchiest vegetable salad with frisee, cut snap peas, shaved scallions, cucumber ribbons, sliced radishes and. candy cane beets, wax and Romano beans, lime sesame dressing

COMBINATION MAIN ENTRÉE

- Korean barbecue glazed chicken, whipped wasabi potatoes
AND
- Miso roasted salmon filet, caramelized soy Brussels sprouts, spicy mayo
OR
- Roasted vegan tower entrée available upon request
Roasted vegan butternut squash timbale, wild mushrooms, roasted tomatoes, root vegetables, red quinoa, fried chick peas, carrot ginger puree

DESSERT

- Cinnamon bun bread pudding with dark rum foster sauce and icing drizzle