

Coursed Dinner Standard Menu

AmuseBouche

- Cucumber Bite with Herbed Cream Cheese
- A crisp cucumber round topped with a light, herb-infused cream cheese.

Course 2

- Shaved Carrot Salad with Citrus Dressing
- Fresh shaved carrots tossed in a bright citrus dressing.

Course 3

- Tomato Basil Soup
- A smooth and comforting tomato soup finished with fresh basil.

Course 4

- Garlic Butter Shrimp
- Tender shrimp sautéed in a garlic butter sauce, served as a delicate bite to enhance the tasting experience.

Course 5

- Glazed Carrots
- Sweet, tender carrots finished with a light glaze, providing a vibrant, subtly sweet bridge to the upcoming courses.

Course 6

- Lemon Herb Rice
- Fluffy rice infused with fresh herbs and a hint of lemon for a light, aromatic accompaniment.

Course 7

- HerbRoasted Chicken
- Juicy roasted chicken seasoned with fresh herbs

Course 8

- Mini Cheesecake
- A creamy, bitesized cheesecake to add a hint of sweetness