



# BACHELORETTE DINNER

## *Last Toast On The Coast*

### *Appetizer*

**PAN FRIED ARANCINI**

*San Marzano tomato sauce*

or

**JUMBO LUMP CRAB CAKE (ADDITIONAL FEE)**

*lemon/caper white wine sauce*

### *Salad*

**CITRUS MIXED GREENS**

*goat cheese crumbles, fresh strawberries, fresh oranges, honey crisp apples, white balsamic reduction*

### *Entrée*

**LOCAL FRESH CATCH**

*lemon/butter sauce*

**LEMON MARINATED CHICKEN BREAST**

or

**LOCAL WAGYU MEATBALL**

### *Sides*

**ROASTED ASPARAGUS**

**HERB CRUSTED FINGERLING POTATOES**

### *Dessert*

**KEY LIME PIE**

*fresh whipped cream*

or

**CHOCOLATE TORTE**

*blueberry compote*



# BACHELORETTE CAVIAR TASTING

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## *Champagne Dreams & Caviar Wishes*

CELEBRATING THE BRIDE TO BE WITH THE POLISHED CHEF

Selection of Fine Caviar's

*Smoked Trout Roe*

*Hackleback Sturgeon*

*White Sturgeon*

served with traditional  
accoutrements

Selection of Wine's

*explore three different*

*hand selected wines to pair*

*with your caviar - Rosé,*

*Sparkling and a crisp*

*refreshing Sauvignon Blanc*

Freshly Shucked Oysters

*jalapeño/cucumber*

*mignonette*

Charcuterie Board

*Chef's selection of*

*meats & cheeses*