

Moët & Makeovers Event Menu

Brunch

- Crêpes – selection of Sweet and Savory
- Crème Brule French Toast
- Coffee Cake
- Garlic Cheddar Drop Biscuits
- Assorted Mini Quiches
- Bagels with Lox and Cream Cheese
- Fruit
- Caprese Salad Skewers
- Assorted Sashimi
- Mini Herbed Pommes Anna
- Teriyaki Beef and Tuna Crisps with Wasabi Cream
- Vegetable Croquettes
- Grilled Sausages
- Assorted Cheeses
- Charcuterie

Dinner

- Grilled Grits with Shrimp and Bourbon Coffee Glaze
- Asian Crab Salad Croustade
- Beef Cheek Dumplings with Black Soy Bean, Ponzu and Chive Oil
- Collard Green Egg Rolls
- Sambusa
- Chilled Avocado Soup with Spicy Breadcrumbs
- Fresh Corn Soup with Basil and Tarragon
- Lemongrass Ginger Fried Chicken
- Duck Confit with Stewed White Beans and Bourbon Mustard
- Osso Buco
- Braised Vegetables
- Twice Baked Potatoes
- Grilled Pear and Crispy Prosciutto Salad
- Mixed Greens
- Mac and Cheese Pops

Thai Selections

- Vegetable Summer Rolls
- Pork Summer Rolls
- Chicken Summer Rolls
- Seafood Mixed Dumplings (Chicken, Shrimp & Scallops)
- Chicken Dumplings
- Vegetable Dumplings
- Chicken Lettuce Cups
- Shrimp Lettuce Cups
- Pork Lettuce Cups
- Rice Vermicelli

Dessert

- Mini Cheesecakes
- Molten Lava Cakes
- Raisin Oatmeal Cookies
- Sorbet

Signature Cocktails

- Lavender Lime Fizz and Lemongrass Sparkler
- Ginger Kiwifruit Martini
- Pineapple Dragon Fruit Margarita
- Paper Plane

Coffee, Tea, Juice, Water, Champagne and Wine

