



CELEBRATION  
DINNER  
MENU

— BASS COTTAGE & ULLIKANA —

## APPETIZERS:

### **BACON-WRAPPED DATES**

SWEET, CHEWY DATES WRAPPED IN CRISPY, SMOKY BACON FOR THE PERFECT BITE OF SAVORY-SWEET INDULGENCE

### **MINI LOBSTER ROLLS**

INDULGE IN TENDER MAINE LOBSTER, TOSSED IN A RICH, BUTTERY HERB-INFUSED MAYONNAISE AND SERVED ON OUR SIGNATURE TOASTED, BUTTERED BUN

### **BEEF SKEWERS**

TENDER, JUICY BEEF GRILLED TO PERFECTION WITH VIBRANT BELL PEPPERS AND ONIONS FOR A FLAVORFUL BITE

### **SHRIMP CEVICHE**

FRESH, ZESTY SHRIMP MARINATED IN LIME JUICE, MIXED WITH JUICY TOMATOES, CRISP RED ONION, AND FRAGRANT CILANTRO FOR A BRIGHT AND REFRESHING BITE

### **ANTIPASTO SKEWERS**

A PERFECT BITE OF SAVORY SALAMI, CREAMY MOZZARELLA, JUICY CHERRY TOMATOES, BRINY OLIVES, AND FRESH BASIL FOR A DELICIOUSLY CLASSIC ITALIAN-INSPIRED TREAT

CHOOSE UP TO 2 OPTIONS

## MAIN COURSE:

### **RED WINE BRAISED SHORT RIB**

SLOW-BRAISED SHORT RIB IN RICH RED WINE, SERVED OVER CREAMY POTATOES WITH A PLAYFUL SIDE OF ROASTED CORN "RIBS"

### **MUSHROOM SMOTHERED STEAKS**

SERVED WITH GREEN BEANS AND WHIPPED MASHED POTATOES

### **SEARED SALMON**

DELICATELY SEARED SALMON FINISHED WITH A RICH GARLIC HERB BUTTER, SERVED ALONGSIDE TENDER ROASTED ASPARAGUS

### **PARMESAN RISOTTO WITH SCALLOPS**

CREAMY PARMESAN RISOTTO, PERFECTLY COMPLEMENTED BY TENDER LEMON BUTTER SCALLOPS

### **CHICKEN CORDON BLEU**

JUICY CHICKEN BREAST STUFFED WITH SAVORY HAM AND MELTED SWISS CHEESE, COATED IN GOLDEN, CRISPY BREADCRUMBS. LIGHTLY PAN-FRIED AND BAKED TO PERFECTION

### **LEMON, CAPER, BERRY PASTA**

A VIBRANT BLEND OF PASTA TOSSED WITH ZESTY LEMON, BRINY CAPERS, AND FRESH BERRIES, ALL LIGHTLY DRESSED IN OLIVE OIL

CHOOSE UP TO 2 OPTIONS

## DESSERTS:



### **MINI CHOCOLATE CAKES**

RICH, DECADENT DARK CHOCOLATE CAKES WITH A BUTTERY, MELT-IN-YOUR-MOUTH TEXTURE AND JUST THE RIGHT TOUCH OF SWEETNESS

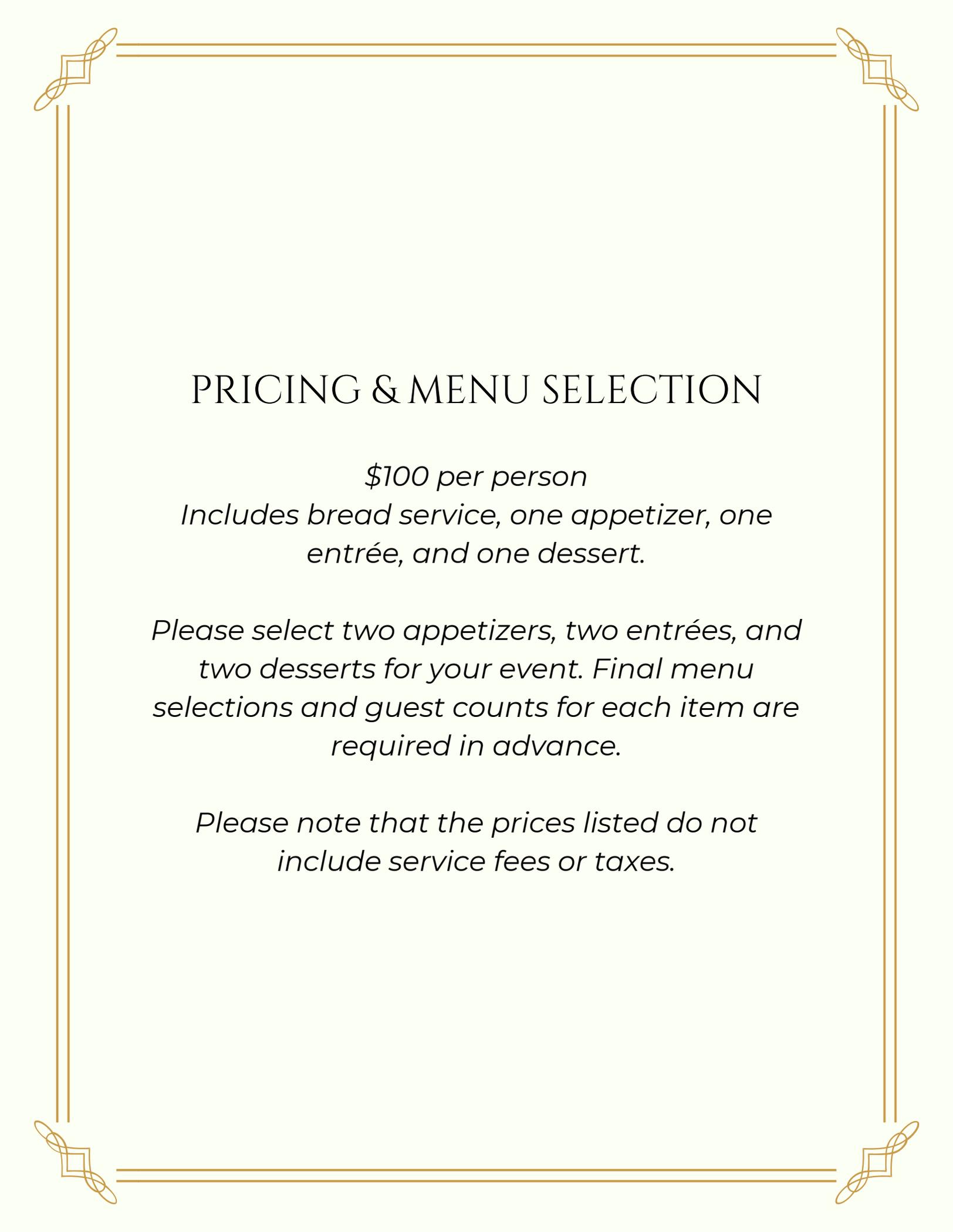
### **TIRAMISU CUPS**

LAYERS OF ESPRESSO-SOAKED LADYFINGERS AND CREAMY MASCARPONE, LIGHTLY SWEETENED AND DUSTED WITH COCOA

### **BLUEBERRY CRUMBLE**

WARM, JUICY BLUEBERRIES BAKED BENEATH A GOLDEN, BUTTERY CRUMBLE

————— CHOOSE UP TO 2 OPTIONS —————



## PRICING & MENU SELECTION

*\$100 per person*

*Includes bread service, one appetizer, one entrée, and one dessert.*

*Please select two appetizers, two entrées, and two desserts for your event. Final menu selections and guest counts for each item are required in advance.*

*Please note that the prices listed do not include service fees or taxes.*