Gear's Eve

at TORO Kitchen & Lounge

## PASSED

Traditional Oysters Rockefeller Beluga Caviar Blini Brie and Raspberry En Croute

## **CHEESE & CHARCUTERIE STATION**

Sliced to Order Spanish Serrano Ham Assorted Colorado Cheese & Meats, House-Made Artisan Breads Assorted Jams & Mustards

### SEAFOOD DISPLAY

Oysters on the half shell, Jumbo Prawns, Prince Edward Island Mussles, Little Neck Clams, Jonah Stone Crab Claws, Ahi Tuna Salad

### **SOUP STATION**

Pork Pozole, Tostadas, Radish, Cabbage, Onion, Chilies French Onion Soup & Parmesan Crostini

# SALAD BAR

Mixed Greens, Baby Kale, Tomatoes, Cucumber, Carrots, Roasted Beets, Hard Boiled Eggs. Peas, Almonds, Cashews, Candied Pecans, Mozzarella, Parmesan, Feta, Chipotle Maple Vinaigrette, Ranch, Blueberry Balsamic Vinaigrette

# CHEF EDGAR'S SIGNATURE ROLLS

Hamachi Nikkei Miso Chipotle Salmon Tempura Vegetable

### MAIN COURSES

Cedar Plank Salmon, Herb Butter, Lemon Marmalade Slow Roasted Tenderloin of Beef, Fig & Cabernet Demi-Glace Pistachio Pitsu Porchetta, Whole Grain Mustard Sauce Baked Mac and Cheese, Tyme Parmesan Crumb

## SIDES

Buttermilk Mashed Potatoes, Green Been Almondine, Chipotle Sweet Potato Gratin, Agave Roasted Brussel Sprouts





# DESSERT

Sundae Station - Assortment of Ice Cream and Sorbet (GF), Sauces and Toppings Assorted Cookies Macarons (GF) Chiffon Rolls Tartlets Mendiants (GF)

# **KID'S BUFFET STATION**

Chicken Tenders Pizza (Pepperoni or Cheese) Mac & Cheese French Fries



