

VALENTINE'S DAY MENU

Display

Display of Fruits and Cheese * 🌿

Gluten free crackers

Philadelphia China Town

Steamed shrimp shumai, chicken and lemongrass dumplings, edamame, lo mein noodles sautéed with tofu, broccoli, dipping chili sauce

First Course

Wild Mushroom Ravioli 🌿

Shaved asiago, light gorgonzola cream sauce

Roasted Beet Salad * 🌿

Caramelized onions, whipped feta

Shaved Brussels Sprouts * 🌿

Pine nuts, dried cranberries, grated pecorino cheese, chopped chives, apples, honey dijon dressing

Second Course

Beef Carving Station *

Roasted Root Vegetables 🌿

Shrimp Wellington

Jumbo shrimp stuffed with lump crab meat, wrapped in puff pastry with a lobster tarragon sauce

Pesto Sage Gnocchi 🌿

Potato, basil, sage | Vegan

Butternut Squash Risotto * 🌿

Coconut milk | Vegan

Enhancements

Chocolate-Dipped Strawberries * 🌿

Viennese Table 🌿

Chef's selection

Gourmet Coffee Station 🌿

Departure Station

The Sweetest Goodbye 🌿

Assorted chocolates and candies displayed in glass jars

🌿 vegetarian

* gluten free

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*