



WHITE RIVER
CONFERENCE CENTER

BLACK TIE AFFAIR
PLATED DINNER
SAMPLE MENUS

HORS D'OEUVRES *Choice of six*

CREAMY SPINACH ARTICHOKE CRAB DIP

Lump crabmeat. Fresh spinach and artichoke hearts in a creamy parmesan sauce.

BRIE AND CHEDDAR SPREAD

Olives. Nuts and grapes. Multi-grain baguette. Toasted pita.

BUTLER TRAY-PASS

SHRIMP CREOLE TARTS

Blackened shrimp with creole cream

TUNA NACHOS

Pepper-seared ahi tuna atop a crispy wonton. Pickled ginger. Wasabi aioli.

SCALLOPS WRAPPED IN BACON

Grilled and brushed in espresso barbeque sauce.

LAMB LOLLYPOPS

New Zealand rack of lamb, rosemary lamb jus

ALLIGATOR AND FRITES

Jalapeno and cream cheese served in a mini fryer basket.

CHEF BRIGHT'S SPRING ROLLS

Smoked duck spring rolls served with Thai chili sauce.

SALAD *Choice of one*

FARMER'S SALAD

Green and wax beans. Fire roasted corns. Pepper. Squash. Feta cheese. Champagne oregano vinaigrette.

FRESH BERRY SALAD

Fresh berries. Mandarin oranges. Smoked almond. Goat cheese. Wild berry poppy seed dressing.

MAPLE ALMOND CHOPPED KALE SALAD LACINATO

Toasted baguette. Garden tomatoes. Fresh basil. Red onion. Cucumber champagne citrus vinaigrette.

SPINACH PEAR ARUGULA

Roasted red peppers. Crispy pancetta. Champagne vinaigrette

ELK MEATBALLS

Rosemary dijon demi-glace

SMOKED DUCK CANAPÉ

Caramelized fig jam.

SMOKED WAHOO CONE

Served in a savory cone.

DUCK TACOS

Roasted duck. Jicama slaw. Hoisin. Thai chili. Micro greens. Served in a crispy wonton.

HOUSE-MADE CRAB CAKES

Jumbo lump crabmeat. Scallions. Cilantro. Lemons. Fried green tomatoes.

ENTREE *Choice of one*

ENTREES INCLUDE WHITE RIVER SIGNATURE ROLLS, SEASONAL CHEF CHOICE VEGETABLES AND STARCH

DUET OF PEPPER CRUSTED SIRLOIN AND GRILLED SALMON

Smoked blue cheese demi. Grilled Atlantic salmon. Citrus and mango vinaigrette.

DUCK BREAST

Roasted duck breast. Cracked pepper. Tarragon. Blackberry demi-glace.

DOMESTIC RACK OF ELK

Thyme roasted. Bone in. Caramelized pearl onion. Malbec demi-glace

CHILEAN SEA BASS

Pan seared Chilean bass. Wild onion. Heirloom tomato confit.

PRIME TOMAHAWK RIBEYE

Bone in. Blackened. Ruby Port glaze.

DESSERT *Choice of one*

CHOCOLATE ORANGE PANNA COTTA

FRESH BERRY MOUSSE

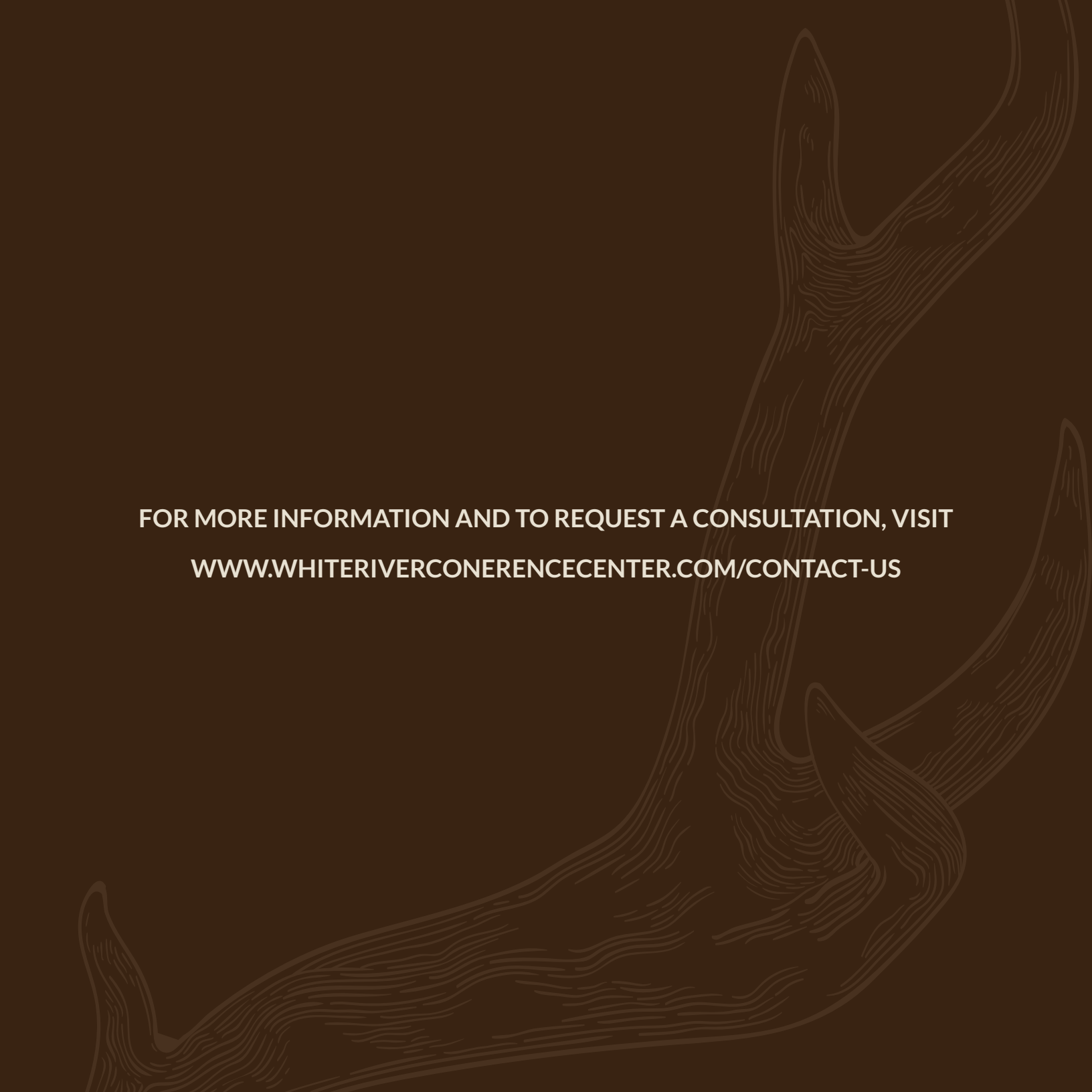
POACHED PEAR TART Crème patissiere

TURTLE CHEESECAKE. House made ganache

TRIPLE CHOCOLATE LAYER CAKE

CHAMBORD SWIRL CHEESECAKE

COFFEE Freshly Ground Regular and Decaffeinated



FOR MORE INFORMATION AND TO REQUEST A CONSULTATION, VISIT
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