



OCR WELCOME DINNER

STATION 1 / STARTERS

CRISP FROM THE PATCH

Baby carrots in yellow, red and orange, pear tomatoes in yellow and red, French, icicle and watermelon radishes, baby florettes of cauliflower in purple, green and white, cucumber and heirloom peppers.
Blue cheese, herb ranch, and lemon aioli dipping sauces.

THE CHEESE MONGER

Maytag blue, Emmental Swiss, Cypress Grove Bermuda triangle, white Vermont cheddar, asiago fresco and brie with 60% cream. Displayed with hand crafted preserves, marmalade, honeycomb, nuts and dried fruit.
Sliced baguette, parmesan lavosh, herbed bread sticks.

STATION 2 / CHEF-CARVED SALMON

WHOLE MAPLE GLAZED ORGANIC CEDAR PLANK SALMON

Roasted Brussels sprouts leaves with lemon and mustard crumble.
Baby spinach salad with applewood-smoked bacon, shaved apples, manchego and warm roasted shallot dressing.

STATION 3 / TAQUERIA CHEF

MEXICAN STREET TACOS

Hand-Made Corn Tortillas

Carne Asada

Pork Carnitas

Beyond Meat Al Pastor

Salsa Fresca, Tomatillo-Jalapeño Salsa, Cilantro, Lime

STATION 4 / DESSERT

COOKIE POP & ICED MILK SHOT STATION

Assorted cookies on a stick and ice cold chocolate, strawberry & vanilla milk shots.

