



BIGA ON THE BANKS

HORS D' OEUVRES TO BE PASSED:

Hot and crunchy shrimp skewers on sugar cane X 2
Chihuahua cheese & roasted poblano empanadas with house made salsa X1
Game packet spring rolls with Asian sauces X1
Chicken fried oysters on sautéed spinach with Rockefeller sauce served on spoons x 1

STATION ONE: Combine Station 1 & 2

Flaked salmon on mushroom risotto
AND
Romaine leaves with red pepper Caesar dressing, baked parmesan and little croutons

STATION TWO: Active X1

Active carving station of Beef steamship rounds, caramelized onion mashers served with house made rolls and condiments

STATION THREE & FOUR: (Combined)

Antipasti of: Marinated mushrooms, roasted peppers, assorted olives, Genoa salami, grilled vegetables, fresh mozzarella, baby tomatoes, feta cheese, pepperoncini, hearts of palm and house made breads
AND
Assorted cheese display of Brie, Manchego & smoked gouda served with ciabatta and lavosh, garnished with quince, fresh berries and grapes

DESSERT:

Variety of Biga's signature dessert includes:
Fresh fruits, Spiced pecan tarts, Double chocolate nutty fudge cake & Seasonal fruit crumble served with English custard

Iced Blackcurrant Tea & Sumatra Blend Coffee station included with dinner.

\$65.00++ per person

Active Station Fee (x1) \$100.00 each

++indicates a 20% service charge and a 8.125% sales tax will be added to all food & non-alcoholic beverages

BEVERAGE:

Premium bar service during reception **\$15.00+ per person (1 hour)**
Includes premium liquors, house wines by the glass, domestic and imported beers and Biga margaritas
Pass trays of wine upon arrival

Please note that all wines are subject to availability and vintage change consumption & gratuity.