

After watching Julia become a woman on the altar, friends and family entered a fabulous celebration, toasting in celebration of this rite of passage. Julia's favorite colors of purple, pink and blue adorned Audubon Hall, while guests danced the night away and enjoyed her favorite foods such as egg rolls, pizza and red velvet cupcakes.

HORS D'OEUVRE - ADULTS

CORNUCOPIA OF SMOKED SALMON

Atop a dark rye crostini round with dill cream cheese, cracked pepper and a sprig of dill.

MEDIUM RARE CHILLED TENDERLOIN OF BEEF

With romaine lettuce, horseradish chive sauce, quartered cherry tomato and parsley garni atop a Tuscan crostini.

JUMBO SHRIMP COCKTAIL GF

Served in a 2oz shot glass dipped in margarita salt, with spicy tequila lime cocktail sauce, garnished with a slivered lime triangle.

SPICY TUNA CONES

Ahi tuna, cucumber, orange tobikko and spicy Japanese aioli.

MINIATURE MUG OF SOUP GF

Butternut squash drizzled with cinnamon-spice crème fraîche.

HORS D'OEUVRE - KIDS

MOZZARELLA STICKS V

Served with marinara sauce for dipping.

PETITE PUPS EN CROÛTE

Pigs in a blanket served with yellow mustard for dipping.

CHEESE QUESADILLAS V

Served with mild salsa for dipping.

MINIATURE VEGETABLE EGG ROLLS V | N

Served with sweet 'n sour sauce.

PLATED FIRST COURSE - ADULTS

HOUSE SALAD V | GF

Romaine, Boston bibb, radicchio and red leaf lettuce, carrot, julienned yellow squash and zucchini, roasted beet, cherry tomatoes and radish slices, tossed with our champagne dijon vinaigrette and topped with a carrot ribbon.

PLATED FIRST COURSE - KIDS

CAESAR SALAD

With sourdough croutons.

PLATED ENTRÉE - ADULTS

ASIAN STYLE CHILEAN SEA BASS

With a sweet mirin glaze, garnished with pea shoots and tri-pepper curl garnish, served resting on a bed of coconut-infused forbidden rice.

PETITE FILET

Napped with our port wine reduction.

SESAME FLAVORED CHINESE LONG BEAN KNOT

With baby zucchini and pattypan yellow squash, baby carrot and sugar snap peas.

PLATED ENTRÉE - KIDS

SPAGHETTI AND MEATBALLS

THIN CRUST CHEESE PIZZA

FRESH FRUIT GARNISH

DESSERT

STRAWBERRY SHORTCAKE V

Garnished with a whipped cream rosette and a sliced strawberry in a mini martini glass with a silver demitasse spoon.

MINIATURE TIRAMISU PUSH-POPS

Layers of cookies and mascarpone mousse garnished with a chocolate covered coffee bean.

MILK CHOCOLATE DIPPED M&M® COOKIE DOUGH V

Served from a purple teaspoon.

SOUTHERN RED VELVET CUPCAKES V

Filled with chocolate mousse and topped with cream cheese frosting.

WHITE CHOCOLATE DIPPED KRISPY TREAT

On a stick. Decorated with a purple "J".

