



Circa
1886

Banquet Information

Michael Dawson, Event Manager

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Sampling of Circa

FIRST COURSE

SEASONAL SQUASH SOUP

Bacon Lardons, Roasted Pumpkin Seed Oil, Granola

MAIN COURSE

HERBS DE PROVENCE CHICKEN BREAST

*Roasted Carrots, Cauliflower Pudding, Burnt
Honey Pan Sauce*

Or

SEARED LOCAL CATCH

*Smoked Corn Succotash, Pickled Red Onion, Blood Orange Vinegar
Slaw, Lemon Basil Beurre Blanc*

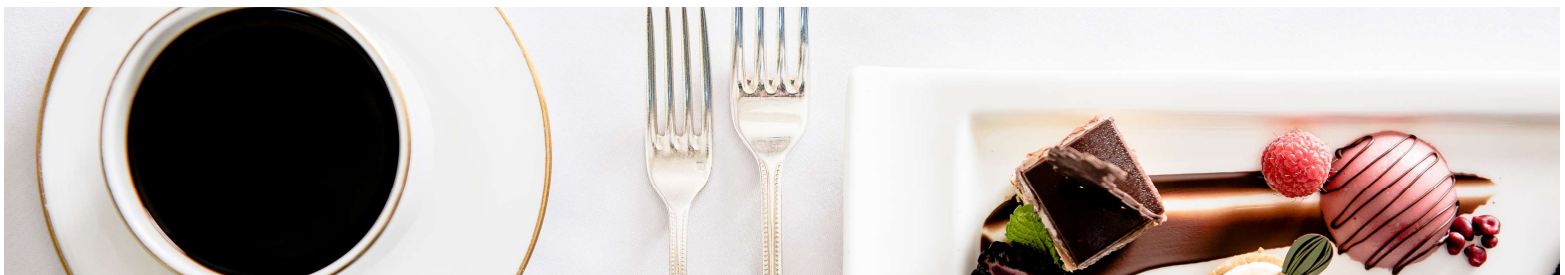
SWEET FINISH

PRE-SELECT ONE DESSERT

(See Dessert List)

\$70.00 per person + +

All prices are exclusive of tax, gratuity and beverages. All final contracts must be signed no less than two weeks prior to the event. All guarantees must be received 72 hours prior to the event.





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Southern Seasoned

FIRST COURSE

CARAMELIZED ONION & VEGETABLE TART

Dijon White Cheddar Mornay, Prosciutto

SECOND COURSE

HYDROPONIC LETTUCE SALAD

Cucumbers, Tomatoes, Carrots, Radishes,
Sorghum, Spicy Pecan Dressing

MAIN COURSE

GRILLED N.Y. STRIP

Rosemary Whipped Potatoes, Grilled Asparagus,
Béarnaise Compound Butter

Or

OVEN ROASTED SALMON

Beet Coulis, Fried Capers, Grits, Cucumber
Noodles, Lemon Dill Beurre Monté

SWEET FINISH

PRE-SELECT ONE DESSERT

(See Dessert List)

\$85.00 per person + +

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Gourmand Delight

FIRST COURSE

ASPARAGUS PANNA COTTA

Smoked Salmon, Chive Paint, Crispy
Lemon Pepper Focaccia Crisp

SECOND COURSE

JERKED SEA SCALLOP

Mango Coulis, Bell Pepper Risotto, Cilantro

THIRD COURSE

GRILLED PORK BELLY

Pearled Mac n' Cheese, Vanilla Apple Butter, Rapini

FOURTH COURSE

HORSERADISH INFUSED BEEF SHOULDER FILET

Coffee Butter Whipped Potatoes, Wilted Spinach,
Shiitake Mushroom Bordelaise

SWEET FINISH

PRE-SELECT ONE DESSERT

(See Dessert List)

\$100.00 per person + +

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Grand Tasting

FIRST COURSE

CHILLED SEARED TUNA

Avocado Mousse, Orange, Radish, Togarashi,
White Soy Ginger Gel

SECOND COURSE

62° STOREY FARMS EGG

Leek n' Potato Hash, Frisée Salad,
Espelette

THIRD COURSE

BUTTER POACHED LOBSTER TAIL

CGR Middlins, Tomato Crudo,
Smoked Provolone Cheese

FOURTH COURSE

MAPLE LEAF FARMS DUCK BREAST

Foie Gras Custard, Kale, Pineapple Gastrique

FIFTH COURSE

AMERICAN WAGYU

Truffle Butter Grits, Asparagus, Toasted Pine Nuts,
1886 Steak Sauce

SWEET FINISH

DESSERT DUO-PRE-SELECT TWO DESSERTS

(See Dessert List)

\$135.00 per person + +

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Desserts

LEMON CRÈME TART

Toasted Meringue, Strawberry Coulis

CHOCOLATE CRÈMEUX

*Butterscotch Caramel, Pistachio Biscotti Crumb,
Blackberry Gelée, White Chocolate Ganache*

FLOURLESS CHOCOLATE CAKE

*Chocolate Fudge Sauce, Raspberry Crunch,
French Vanilla Ice Cream*

VANILLA PANNA COTTA

Blueberry Citrus Compote, Oat Cookie Crumble,
Buttered Rum Sauce

CRÈME BRÛLÉE

Financier Cake, Seasonal Berries

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