



*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*

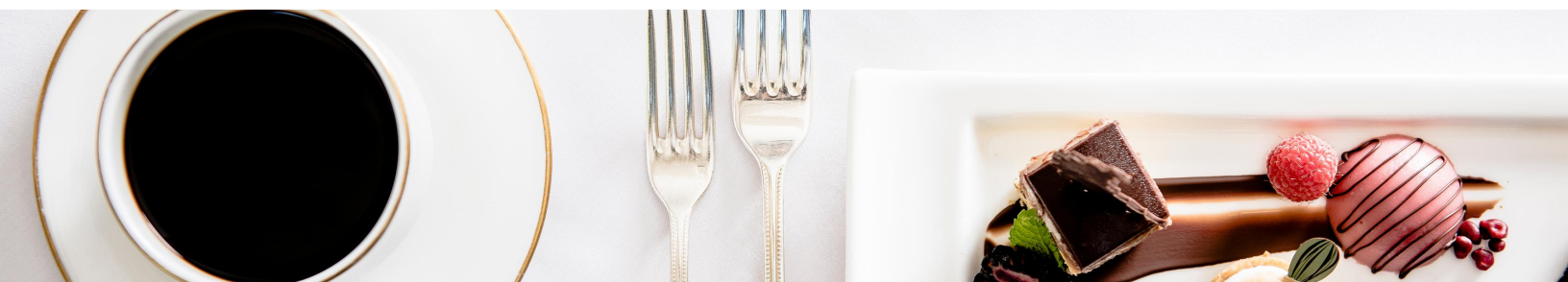
## SWEET FINISH

### PRE-SELECT ONE DESSERT

*(See Dessert List)*

**\$60.00 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 "1855" 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)*

**\$75.00 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 1855 BEEF SHOULDER FILET

Coffee Butter Whipped Potatoes, Wilted Spinach,  
Shiitake Mushroom Bordelaise

## SWEET FINISH

### PRE-SELECT ONE DESSERT

*(See Dessert List)*

**\$90.00 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<sup>o</sup> 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

*House Coffee and Tea Service*

*(See Dessert List)*

**\$125.00 per person + +**

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# *Desserts*

## LEMON CRÈME TART

Toasted Meringue, Strawberry Mint Sorbet

## CHOCOLATE CRÈMEUX

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

## FLOURLESS CHOCOLATE CAKE

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

## BROWN BUTTER PANNA COTTA

*Blueberry Orange Compote, Honey Oat Cake,  
Hot Buttered Rum Sauce*

## VEGAN CARROT CAKE

*Citrus Curd, Toasted Pine Nuts,  
Pineapple Saffron Sherbet*

## CRÈME BRÛLÉE

Financier Cake, Seasonal Berries

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