

Food by Blue Moon Catering



SYMPHONY
— IN THE —
G A R D E N S

Southern Elegance - Party Barn

Shrimp & Grits

- Blacken shrimp, served over creamy stone-ground grits, and finished with a savory butter reduction

Land & Sea Provisions - Main Meadow

Steakhouse & Coastal Sliders

- Mini steakhouse sliders with caramelized onions and bleu cheese
- Blackened salmon sliders with smoked pepper cream

The Pasta Atelier: An Interactive Experience - Children's Meadow

Chicken Marsala with pappardelle

- Tossed with garden vegetables including peppers, squash, zucchini, and cherry tomatoes, finished with fresh herbs

Each dish finished à la minute with freshly grated cheese

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Garden Bites & Seasonal Compositions - Koi Pond Pavilion

- Hearty farro tossed with roasted wild mushrooms and fresh herbs
- Blistered heirloom tomatoes with burrata, basil pesto, and aged balsamic
- Red wine-poached pear with triple-cream brie and fresh mint

Braised Short Rib - Swing Patio

Slow-Braised Short Rib, Port Wine Jus, and Creamy Parmesan Cauliflower Risotto with Fresh Herbs

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Comfort, Refined - Concourse

Chef's Mac & Cheese Experience

- Butter-poached lobster folded into a rich, artisan macaroni and cheese
- Make your own - artisan macaroni and cheese

Sweet Finale Beneath the Lights- Carousel

Artisan Dessert Assortment

A refined selection of handcrafted desserts, including pavlova, polenta cake, opera cake, raspberry dome, crème brûlée, coconut roll cake, and chocolate mousse roll cake—an elegant finale to the evening's culinary journey.