

OCTOBER 10, 2023 4:00 – 5:00 PM

BUTLER PASSED HORS D' OEUVRES

Petite Maine Lobster Roll, Crisp Celery; Brioche Bun

Duck Trap River Farm Smoked Salmon Deviled Egg; Hackleback Caviar

Truffle Chicken Salad, Roasted Peppers, Chives; Crispy Phyllo Cup

Wagyu Gyoza Pan Fried Dumpling; Dumpling Sauce en Spoon

Horseradish Crusted New York Strip Steak Satay; Whole Grain Mustard Aioli

Avocado toast on crostini with Pickled Radish and Heirloom Tomato (vegan)

CHEF CURATED EXPERIENCES

Artisanal Charcuterie Board Savory symphony of cured meats, fine cheeses, fresh fruits, and more

Desserts

Fresh from the AMALIE Arena bakeshop, enjoy a tempting array of fresh desserts and sweets

FEATURED COCKTAILS

6 O'clock Gin Negroni New Amsterdam Moscow Mule Jack Daniel's Lynchburg Lemonade

BAR

Selection of Beer, Wine, Liquor, Soda & Water

\$70.00 Per Person
Inclusive of Sales Tax and Service Charge
No additional discounts apply.