

WARM WEATHER GATHERING

First Course

CHOOSE ONE FOR THE GROUP

HARVEST BOARD

Hard Salami, Capicola, Soppressata, Assorted Cheeses,
Pickled Veggies, Fruits, & Nuts.
Served with Artisan Crackers.

DIPS DISPLAY

Traditional Pimento Cheese, Caramelized Onion Dip, & White
Bean and Roasted Garlic Hummus.
Served with Assorted Crackers & Vegetable Bases (Endive,
Celery, Radishes, Cucumbers, Green Beans, Carrots)

GRILLED FLATBREADS

Kale Pesto, Fresh Mozzarella, Handmade Sausage and
Artichokes, Ricotta, & Spinach

Salads

CHOOSE ONE FOR THE GROUP

BERRY BALSAMIC SALAD

Salad Greens, Fresh Strawberries and Blueberries, Candied
Pecans, Goat Cheese

FARMER'S MARKET SALAD

Salad Greens, Fresh Corn, Cucumber, Chopped Tomato,
Avocado, Feta, Red Wine Vinaigrette

GRILLED ROMAINE CAESAR

Grilled Romaine, Caesar Dressing, Croutons, Shaved
Parmesan

CHOOSE TWO FOR THE GROUP

GREEN BEANS WITH CHIVE BUTTER

PASTA

Fresh Tomato Basil Sauce

DILL & SOUR CREAM POTATO SALAD

GREEN RICE

Onion, Lemon, Mint, Dill, Parsley

GARLIC KALE

bacon & Shaved Manchego

CRISPY SMASHED POTATOES

Roasted Red Potatoes, Olive Oil, Garlic

GRILLED SEASONAL VEGETABLES

Olive Oil, Garlic

Entrées

CHOOSE ONE OR TWO FOR THE GROUP

ROASTED ATLANTIC SALMON

Yogurt Dill Sauce

GRILLED CHICKEN KABOBS

Chicken Breast Marinated in White Wine, Lemon & Garlic,
Skewered and Grilled. Served with House Harissa Sauce

GRILLED FLANK STEAK

Tomato Basil Salsa

CHICKEN PICATTA

Searched Chicken Cutlets,, Lemon Caper Butter

LAYERED RATATOUILLE

Fresh Tomato Vinaigrette & Fresh Herbs

GRASS-FED MEATBALLS

Fresh Tomato Red Sauce

Dessert

CHOOSE ONE FOR THE GROUP

KEY LIME PIE

TRADITIONAL BROWNIES & CHOCOLAITE CHIP COOKIES

BERRY SHORTCAKE

Served with Whipped Cream

PEACH BLACKBERRY COBBLER

À La Mode

CHOCOLATE POT DE CRÈME

Served with Whipped Cream

CHOCOLATE CAKE

With Chocolate Frosting

COCONUT CAKE

With Lime Cream Cheese Frosting