



Passed Hors d'Oeuvres

Summer Shrimp & Vegetable Roll

with lemon basil aioli

Zucchini Cake with tomato and basil

Angus Beef Tenderloin & Portobello Brochette

Tender Black Angus Tenderloin is deftly paired up with the meaty Portabella mushroom and napped with a Roquefort cream sauce

Buffet Dinner

Strawberry Hearts & Baby Lettuce Salad

An enticing array of baby greens, watercress & frisee, fresh strawberry slices and bits of local Crystal Brook Chevre. Accompanied by a strawberry balsamic vinaigrette dressing.

Seared Chicken Picatta

Tender chicken breast medallions are lightly seasoned, pan seared and accompanied by a lemon infused chicken reduction sauce and garnished with preserved Lemon and Fried Capers.

Tomato & Asparagus Barley Risotto

With Basil Jus, Fresh Basil, Regianno Parmesano

Grilled Vegetable Platter

Delicious and exciting array of grilled green beans, carrots, zucchini, summer squash, eggplant, fennel and onions.

The Artisan Basket

An assortment of traditional Artisan finger rolls topped with assorted herbs and seeds, baked fresh to order.

Dessert & Coffee

Peets Gourmet Coffee

Regular and decaffeinated. Assorted tea will also be available.

Individual Peach Mascarpone Ice Box Cake

Alternating layers of meringue, mascarpone, roasted peaches, almonds with a caramel drizzle.

Lemon Polenta Cake with Grand Marnier marinated Raspberries, Blackberries and Strawberries