

## SUMMER SIT-DOWN DINNER MENU

### COCKTAIL HOUR

#### BUTLERED HORS D'OEUVRES

Mac & cheese on a bamboo spoon  
Traditional pigs in blankets (all beef), mustard dipping sauce  
Fish tacos: Jerked Mahi w/ lime cilantro cream, soft corn cake  
Home-smoked salmon, wrapped around asparagus tips, tarragon sauce  
Peking duck rolls, crispy & served w/ soy dipping sauce  
Lollipop lamb chops

#### STATIONARY HORS D'OEUVRES

Lobster rolls & crab cakes on brioche buns grilled to order

### DINNER

#### FIRST COURSE

Red & golden beet stack w/ baby arugula, goat cheese, candied walnuts w/ Dijon vinaigrette  
Artisan rolls w/ sweet creamery butter

#### ENTRÉE DUET PLATE

Grilled tenderloin of beef w/ red wine demi-glaze  
Brick chicken w/ parmesan & figs  
Roast garlic mashed potatoes  
Green beans

#### DESSERT

Salted caramel budino in mini mason jars  
Mini peach cobblers  
Fresh berries w/ lemon-lime sabayon

French press caffeinated & decaffeinated coffee & assorted fine teas