

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