



Appetizers

Caprese Bites with fresh mozzarella, basil & grape tomatoes with extra virgin olive oil & balsamic reduction
Farm greens with smoked salmon, parmesan dressing and croutons
Pork and shrimp summer rolls with peanut dipping sauce
Honeyed pears and goat cheese tart
Crudités with creamy Roquefort dip
Dates stuffed with chorizo and wrapped in bacon
Antipasto Platter
Grilled rosemary chicken skewers with salsa verde
Artisanal Cheese Board

Plated Entrees

Seasonal vegetable risotto with shaved Parmesan
Hanger steak with shaved artichokes, crimini, pine nuts, parmesan and kale chips
Orechiette with olives, tomato, chilies, summer squash and asiago
Gnocchi with spicy sausage and fennel
Rosemary sage pork tenderloin with pancetta and fried capers
Pan-seared salmon topped with oven-roasted tomatoes & basil aioli, served with polenta cakes

Salads

Caesar Salad with house-made croutons, romaine hearts, parmesan cheese & Caesar dressing
Chilled asparagus and poached egg
Spinach salad with strawberries and walnuts
Shaved butternut squash and carrots salad
Roasted beet and arugula salad
Farm greens with goat cheese and Dijon vinaigrette
Heirloom tomatoes, avocado and parsley
Frisee salad with bacon and blue cheese

Desserts

Blueberry apple walnut crumb bars
Apricot- vanilla sparkling wine floats
Lemon tart
Nutella fudge cupcakes
Oatmeal raisin chocolate chip cookies
Rosemary lemon tartlets