

Passed Hors d'Oeuvres

Tempura Asparagus dusted with Cumin Salt

Roasted Pear, Pancetta and Goat Cheese Pizza

*Pistachio Crusted Jumbo Lump Crab Cakes
With Roasted Caper Aioli and Fresh Dill*

Buffet

Insalata di Campo

*Field Greens tossed with Feta, Candied Pecans, Roma Tomatoes
And Honey Balsamic Vinaigrette*

Cappellini Crusted Sweetwater Hen

*Honey Marinated Chicken Breast wrapped in Herbed Angel Hair Pasta,
Pan seared and served with Sherry Morel Sauce*

Grilled Rosemary and Cognac Marinated Hanger Steak

Apple-Fennel Mashed Potatoes

Grilled Vegetables with Basil Vinaigrette

*Red and Yellow Peppers, Carrots, Zucchini and Summer Squash,
Asparagus and Portobello Mushrooms*

*Baskets of Rosemary Focaccia, Ranch Rolls and Chipotle-Green Onion Beer Bread
With Whipped Butter*

Italian Roast Decaf Coffee and Hibiscus Mint Tea

