

A Sampling of Summer Simplicity

Stationary Hors D'Oeuvres

Petite Waffle Cones
Roasted Chicken and Vanilla Scented Maple Cream

Pommes Frites
Hand Cut Potatoes, Truffle Oil, Sea Salt & Cracked Black Pepper

Farmhouse Cheeses
Chef's Selection of Farm Cured Cheeses, Dried Fruits, Nuts & Crackers

From the Dinner Buffets

Seven Spiced Salmon Filets
Presented Room Temperature with a Country Slaw and Pomegranate Molasses

Medallions of Grilled "Citrus" Marinated Chicken
Basted with Habanero Infused Barbeque and Grilled Summer Peaches

Crunchy Quinoa
Almonds, Walnuts, Cranberries, Pomegranate Drizzle

Watermelon & Feta Salad
Pistachios, Mint, EVOO & Sea Salt

Country Cheddar Biscuits

Sweet Endings

An Array of Cake Pops Coated in Dark & White Chocolates
Chocolate Dipped Jumbo Driscoll Strawberries

Crisp Summer Melons, Wild Berries and Tart Cherries
Wild Berry Coulis and Spiced Yogurt Dipping Sauce

Freshly Brewed Fair Trade Organic Coffees, Tea Chest Selection & Iced Coffees
Local Dairy Cream, Crystalline Sugar, Cinnamon Sticks, Cardamom Seeds & French Vanilla Creme

Signature Cocktails

Our Master Mixologists will work with you to create Individual
Cocktails that match your Personalities!