



COUNTRY PLATED MENU



TRAY PASSED HORS D'OEUVRES (CHOICE OF 3)

Heirloom Tomato Summer Gazpacho Shooter
w/ Persian Cucumber Salad

Baby Stuffed Portobello Mushrooms
w/ Quinoa, Kale & Seasonal Vegetable

Four Cheese Grilled Cheese Bites
with Applewood Smoked Bacon & Apple Butter

Farmers Flatbread
*w/ Bosc Pears, Caramelized Onion, Micro Arugula, Gorgonzola
Cheese & drizzled with Manassero Farms Pear Balsamic*

Sweet Potato Quinoa Cake Sliders
w/ berry chutney

Smoked Chicken Pot Pie Bites
w/ Farm Fresh Peas & Heirloom Carrots

Shallot-Dill Crab Cakes
w/ Whole Grain Mustard Gastrique

Savory Stuffed Profiteroles
w/ Andouille Sausage, Sweet Potato & Chèvre

FIRST COURSE

Rosemary Baked Bread

Farm butter Summer Salad

*Manassero Farms Greens with fresh Manassero Strawberries, Feta and
Candied Pecans in a Strawberry Balsamic Vinaigrette*

SECOND COURSE

Roasted Butternut & Kabocha Squash Lasagna

w/ Béchamel Sauce

Airline Chicken Breast

*w/ Honey-Apple Gastrique, Smoked Apples,
Roasted New Potatoes & Heirloom Carrots*

Grilled Tri Tip Steak

w/ Chimichurri Sauce

Seared Halibut

*in a Green Herb Sauce with Barley-Sweet Corn & Leek Risotto and
Tender Pea Tendrils (additional charge pp)*

SIDES

Quinoa & Root Vegetable Stuffed Portobello Mushrooms

White Cheddar & Truffle Mashed Potatoes

Roasted Vegetable Medley with Herbs & Brown Butter Wild

Rice Pilaf

Pancetta Roasted Brussel Sprouts

Green Chile Pinto Beans

FOURTH COURSE

Fresh Mini Apple Pies & Cherry Pies

w/ hand churned Cinnamon Ice Cream

Fresh Fruit Tart with Pastry Cream

Rosemary Apple Pie

with Cinnamon Whipped Cream

Dark Chocolate Hazelnut Cheesecake

Chocolate Ganache Tart

with Sweet Potato Ice Cream,

Sweet Potato Cinnamon Crisp

with Salted Caramel