

Dinner Party

Menu Suggestions

Hors D'oeuvres

Warm Calimyrna Figs
Local Goats Cheese & Honey

Demitasse of Cauliflower & Apple Soup
Shaved Vermont White Cheddar

Dinner

Organic Greens
Prepared With Honey Pears, Manchego and Toasted Walnuts
Apple Walnut Vinaigrette

Smoked Shrimp & Vegetable Strudel
Served With a Roasted Red Pepper Cashew Sauce

Blackened Beef Tenderloin
Horseradish & Roquefort Butter

Roasted Smashed Red Potatoes
Olive Oil & Lemon

Sautéed Chard & Golden Beets

Sea Salt & Olive Oil French bread

Mexican Chocolate Cake
Local Blueberries

Honey Sweetened Hibiscus Tea
Coffee Service

Menu Suggestions

Hors D'oeuvres

Jumbo Sea Scallops

Wrapped in Smoked Apple wood Bacon

Manchego & Orange Scented Olives

Grilled French Baguette

Dinner

Organic Summer Greens

Dried Cherries & Chevre with Balsamic Vinaigrette

Marinated Grilled Pork Tenderloin

Ginger Currant Glaze

Maquechoux with Boneless Chicken Thighs

Warm Red Potatoes

Kalamata Olive & Rosemary Vinaigrette

Traditional Ratatouille

Shaved Manchego

French Rolls

Rosemary Butter

Fresh Fruits

Crème Fraiche

Honey Sweetened Hibiscus Tea

Coffee Service

