



## Dinner Menu

### Signature Cheese Spread

- ~ Local Cheese & Charcuterie assortment
- ~ Housemade olive tapenade, jam, mustard, honey
- ~ Crudit  w/ hummus, caramelized onion & herb dip
- ~ Fruit, nuts, olives, pickles
- ~ Assorted local breads & crackers

### Passed Appetizer Options (Choose 3-5)

- ~ Melon-feta-basil skewers (prosciutto, optional) w/ olive oil drizzle, smoked salt & fresh cracked black pepper
- ~ Mini Italian Beef meatballs w/ marinara reduction dipping sauce
- ~ Mini Mediterranean Lamb & Beef meatballs w/ yogurt tahini dipping sauce
- ~ Mini Southeast Asian Pork meatballs w/ chili lime dipping sauce
- ~ Crispy Tofu Skewer with soy tamarind glaze, cherry tomato, cucumber, scallion
- ~ Endive Boat with herbed buttermilk chicken, capers, edible flower
- ~ Herbed deviled eggs
- ~ Stuffed cucumber medallions w/ smoked salmon, herbed cheese, pea sprout
- ~ Prosciutto wrapped dates w/ walnut, blue cheese, and balsamic reduction
- ~ Crostini with whipped ricotta, honey, toasted sesame seeds
- ~ Crostini w/ chevre, tomato bacon jam, chives
- ~ Crostini w/ mushroom pat , sunflower shoot, almond, cucumber
- ~ Rice cracker with fresh tuna, avocado, chili sesame aioli, scallion

### Main Courses (Choose Protein and 4-6 sides)

- ~ Roasted pork shoulder au jus
- ~ Garlic-lemon-herb roasted chicken thigh
- ~ Shredded roast beef with chimichurri
- ~ Baked mac 'n' cheese
- ~ Maple baked beans
- ~ Vegetarian Cassoulet: white beans, shallot, mushrooms, garlic, herbs
- ~ Roasted potatoes tossed in shallot-garlic oil and fresh herbs
- ~ Mixed greens salad w/ cucumber, sunflower sprouts, pickled red onion, edible flowers, and a honey-lemon-tarragon dressing
- ~ Fresh cabbage slaw w/ toasted pepitas, parsley, and sherry-wholegrain mustard vinaigrette
- ~ Cornbread w/ honey butter