

# Alfresco Summer Buffet Dinner

## SOCIAL TIME TABLED FOOD

*Market Fresh Fruit*

*Domestic Brie Tossed with Local Sourwood Honey, Extra Virgin olive Oil, Toasted Pistachios,  
Candied Orange & Fresh Thyme... Garnished with Tart Apple Salad*

*One Bite Meatloaf with Tomato Brown Sugar Glaze*

*Roasted Ricotta Filled Rigatoni with Sweet Onion, Parsley & Cracked Pepper*

*Gourmet Handcut Center Stage Salt & Pepper Vegetable Chips*

## BUFFET TABLE

*Salad of Fresh Smoky Organic Arugula with Strawberries & Parmesan Ribbons  
...Served with Sourwood Honey Balsamic Vinaigrette*

*Moroccan Couscous Salad with White Raisins, Toasted Almond, Onion,  
Minced Parsley & Cinnamon*

*Roast Potato Salad Platters with a Bleu Cheese Dijon Sherry Vinaigrette  
...Resting on a Bed of Watercress*

*Baskets of Assorted Sliced Artisan Breads,  
Homemade Semolina Crackers  
& Fresh Baked Yeast Rolls with Butter*

*Seared Ahi Tuna with Wasabi Seed Crust  
(sesame, flax, mustard, poppy) on Candied Greens*

*Lemon Roast Chicken (boneless skinless breasts)  
...Presented on Sliced Vine Ripe Tomatoes with Pesto*

*Curried Chickpeas Korma*

*Rustic Ratatouille*

