



Mid-Summer Dinner Buffet

PASSED HORS D' OEUVRES

Pepper Grilled Shrimp Satés with Mango Chutney

Warm Roast Dates Stuffed with Goat Cheese & Candied Orange Zest

Scallops Wrapped in Bacon Lightly Tossed in Dijon Mustard & Rolled in Fresh Minced Herbs



SOCIAL TIME TABLED FOOD

Market Fresh Fruits & Whole Strawberries with a Lemon Pistachio Ricotta Dip

Summer Berry Baked Brie Wrapped in Flaky Puff Pastry

Homemade Hummus Platter with Diced Tomatoes, Imported Olives & Vegetable Crudité

Baskets of Artisan Breads, Toasted Sea Salt Crustini & Rustic Handmade Crackers

Dates & Toasted Whole Almonds



BUFFET TABLE

Salad of Summer Baby Greens with Roast Potatos and Blistered Corn Vinaigrette

Baskets of Assorted Artisan Breads with Butter

Vegetarian Herbed Goat Cheese, Mushroom & Spinach Strata with Flaky Phyllo Crust

Ginger Apple Seared Chicken Breast on a Bed of Apple Lemon Compote

*Roast Salmon Finished with Black Olive Anchoy Vinaigrette
(on a Bed of Vine-Ripe Tomatoes, Wilted Arugula, Fresh Chive & Orange Zest)*

Potato & Spinach Gnocchi al a Putanesca

Organic Summer Grilled Vegetable Medley

