

SPRING & SUMMER 2019

PASSED HORS D'OEUVRES

TEMPURA OKRA *green goddess dressing*

GRILLED PEACH SKEWER *prosciutto, mozzarella*

WATERMELON CUCUMBER GAZPACHO *grilled shrimp*

FETA & WATERMELON BITE *fresh herb*

SWEET CORN AND CRAB HUSHPUPPIES *old bay aioli*

SUMMER SQUASH FRITTERS *radish, basil pesto*

PEPPERED STRAWBERRY JAM *lavash, goat cheese*

AVOCADO TOAST *ricotta, seasonal vegetables*

STATION

PANZANELLA SALAD *arugula, cherry tomatoes, cornbread croutons, fresh herbs, balsamic vinaigrette*

LIGHTLY SMOKED ON-THE-BONE CHICKEN *rustic BBQ sauce*

SMASHED POTATO SALAD *bacon*

DESSERT BITES

passed or included in dessert station

MINI KEY LIME PIES

RASPBERRY LEMON BARS

BERRY SORBET

PLATED DINNER

SALAD

SPRING PEA SALAD

arugula, Benton's bacon, onion, sharp white cheddar cheese, buttermilk herb dressing

MIXED GREEN SALAD

fresh strawberry & blueberry, feta, lemon vinaigrette

ENTREE

SLICED FLAT IRON STEAK

sautéed broccolini, rustic bruschetta, beurre blanc

ROASTED CITRUS HERB PORK LOIN

southern succotash, white wine wilted kale

ASPARAGUS STUFFED TROUT

lemon and herbs, tempura cauliflower, house remoulade

LIGHTLY SMOKED AIRLINE CHICKEN BREAST

honey Dijon cream, roasted fingerling potatoes, pea shoot salad dressed in lemon oil

DESSERT

PEPPERED STRAWBERRY COBBLER

pink peppercorn ice cream, balsamic reduction drizzle.

PEACH ICE CREAM

biscuit, granola tuile



FALL & WINTER 2019

PASSED HORS D'OEUVRES

BRUSSEL SPROUT *house bacon, skewered*

SWEET POTATO ROUND *whipped goat cheese, candied almonds, dried cranberry, apple agrodolce*

RUBY RED GRAPEFRUIT, SMOKED TROUT

FRIED EGGPLANT *lemon, parmesan*

ROASTED MUSHROOMS *stuffed with chorizo cornbread*

CHEDDAR SHORTBREAD COOKIE, *bourbon apple butter, walnuts*

BEEF CARPACCIO *pea shoots, arugula, parmesan, lemon vinaigrette*

ROASTED PUMPKIN *cornbread pancake, maple goat cheese*

STATION

SAGE RUBBED PORK CHOP *apple chutney*

FENNEL AND SAUSAGE DRESSING *bacon, herbs*

PEAR AND MIXED GREEN SALAD *glassed pecans, dried cherries, sorghum-chipotle vinaigrette*

DESSERT BITES

passed or included in dessert station

MINI S'MORE TARTS

CINNAMON-CHAI PANNA COTTA

DERBY PIE BITES

PLATED DINNER

SALAD

ARUGULA AND ROASTED SWEET POTATO
asiago, toasted walnuts, ice wine vinaigrette

CREAMY CAULIFLOWER TOMATO SOUP
cheddar cornbread croutons

ENTREE

CORN MEAL CRUSTED GROUPEL
creole sauce, lemon basil oil, couscous

BALSAMIC BRAISED SHORT RIBS
heirloom carrots, button mushrooms, demi-glace, parsnip puree, lemon horseradish gremolada

HONEY BALSAMIC CHICKEN & DUMPLINGS
pearl onions, peas, carrots, celery, fennel, herbs

SOUS VIDE ROSEMARY PORK TENDERLOIN
sweet potato mash, brussels sprouts, agrodolce

DESSERT

PUMPKIN PECAN BREAD PUDDING
mocha ice cream and toasted meringue

SPICED WINE POACHED PEAR
vanilla mascarpone cream and almond granola tuile

