



College Graduation Weekend

May

*

Serving 20-45 guests

★ SATURDAY DINNER for 40 ★

Appetizers

Pork Belly Sliders *with Golden Raisin Slaw*
Beer Braised Chicken Sliders *with Hoisin*
Crudite : Spinach Artichoke Dip *and Sweet Potato Dip*

★★

★★★

★★★

Main Event

Grilled Beef Tenderloin *with Green Onions & Horseradish Cream*
Smokin' Rosemary Shrimp Skewers
Spring Potatoes & Onions ★ Old Bay Sweet Potatoes
Roasted Mediterranean Vegetables
Beet, Pear & Gorgonzola Salad *on Spring Greens*
★★
Specialty Cakes & Goodies *from Favorite Bakers*

★ SUNDAY BRUNCH for 20 ★

Pecan Streusel Apricot Muffins ★★ Yogurt Fruit Parfaits
Blueberry Arugula Salad & Honeyed Almonds
Ham Swiss & Grits Casserole ★★ Maple French Toast Casserole
Fontina, Asparagus & Leek Strata

★ SUNDAY casual DINNER for 25 ★

Burgers & Dogs
Kale & Quinoa Salad ★★ Mini Macaroni Pies
Jicama-Carrot Slaw *with Cilantro Lime Dressing*

★★

Specialty Cupcakes

SATURDAY DINNER-RENTAL ORDER PLACED, BAKED GOODS ORDERED, STAFF ARRANGED AND DINNER PREPARED, SERVED AND CLEANED-UP;
SUNDAY BRUNCH AND SUNDAY DINNER SIDES PREPARED AND DIRECTIONS LEFT FOR HOST TO SERVE THE NEXT DAY. CHEF & STAFF-\$5500.00