

Spring Afternoon Open House

Serving 60 Guests

Sweet and Spicy Nuts V GF

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*Local Cheese and Charcuterie Board with
Assorted Seasonal Fruits and Olives*

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Cold Poached Salmon GF

Cornichons,

Horseradish Sauce and Pumpernickel

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Smokey Shrimp Cucumber Canapes with Chevre GF

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Sunflower Seed Pate V GF

With Dijon and Assorted Crackers

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Carrot Tart with Ricotta and Herbs

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*Beef Tenderloin on
Herb Buttered Baguette with Greens*

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*Chicken Barbeque Sliders with
Pickled Peaches*

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Phyllo Cups with Lemon Curd and Blueberries

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Phyllo Cups with Ginger Chocolate Mousse

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Phyllo Cups with Strawberry-Rhubarb Jam and Lavender V GF

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Pear Walnut Bread with Brie