

Dinner for Doctors

July

*** **

*** **

*** * **

Serving 16 guests

Charcuterie Board

La Tur-cow, sheep, goat *Gorgonzola-cow*
Cypress Grove-sheep *Carolina Moon-cow*
Gouda with Truffles-cow *Vermont Summer Sausage*
Cotswald-cow *Prosciutto Panino*
Assorted pickles, olives & crackers

Grilled Tri-Tip with
Scallions, Ginger and Cilantro Relish

Grilled Snapper with Tomato Couli

Corn and Green Chile Ragout

*

Hand-made Fettuccini with Squash and Arugula Pesto

*

Minty Field & Snap Peas

*

Summer Garden Salad with Sweet Basil Vinaigrette

Riesling Poached Peaches
Whipped Mascarpone & Local Honey

Full Service Buffet, no alcohol or table set up but full clean-up~\$1800
Gratuity not included