

## **Stationary Appetizers:**

Gourmet Artisan Cheese Board

*A showstopper! A fine selection of cheeses from around the world is served with an array of dried fruits, cured meats, nuts, grapes, seasonal berries, local honey, and an assortment of crackers.*

Vegetable Crudités Platter

*An assortment of fresh-cut vegetables with an herb dip & hummus with cucumber rounds stuffed with hummus.*

## **Passed Appetizers:**

Beef Tenderloin Crostini

Mini Crab Cakes with a Spicy Remoulade

Sweet Chicken Bites wrapped in Bacon

Spinach Stuffed Mushroom Caps

## **Salad Course - Pre-plated on tables**

Strawberry and Spinach Salad

*Spinach, Fresh Strawberries, Red Onion, Goat Cheese, Cucumbers, with Balsamic Dressing*

Cornbread (plain - not maple) & Butter in baskets on tables with butter balls

## **Buffet under Tent**

Tenderloin Encrusted with Peppercorn, Red Wine Reduction

GF/Vegan Quinoa Bake

Roasted Butternut Squash, Sauteed Kale, & Quinoa over Portobello Mushrooms

Cajun Chicken Pasta

Sauteed Chicken tossed with a Cajun Cream Sauce over Pasta

Shrimp Jambalaya

Shrimp, Andouille Sausage, Rice, Mild Cajun Seasoning, onions, Fresh Herbs

Zucchini & Summer Squash Medley

Summer Street Corn Salad

Potatoes Savoyard