

Farm Feast

SPRING PLATED DINNER

HORS D'OEUVRES

Cold Asian Noodle Salad Station

Served in Chinese Containers with Chopsticks

Guests can eat as is, or personalize their salad by adding any of the following toppings:

Crushed Peanuts • Hot Peppers • Scallions • Cilantro • Lime Wedges • Soy Sauce

Crostini Station

Salami & Fennel

Caramelized Onion & Olive (v)

Mushroom & Herb (v)

Blue Cheese & Fig

Passed

Vegetarian Samosas with Cilantro – Mint Dipping Sauce

Greek Cucumber Rounds with Whipped Feta (feta replaced with a white bean puree for vegans)

Pancetta-Wrapped Asparagus with Citronette Dipping Sauce (some without pancetta)

Chicken Salad Sliders with Sriracha Mayo (vegan versions for some)

FIRST COURSE

Roasted Beet & Herbed Goat Cheese Napoleons with Chive Oil & Candied Walnuts

Asparagus Soup (vegan)

DINNER CHOICES

Spring Pea Ravioli with Wild Mushrooms & Onion Confit

Artichoke & Spinach Roasted Cod with Spring Vegetables & Roasted Potatoes

Beef braised with Champagne & Pears with Spring Vegetables & Herbed Roasted Potatoes

DESSERT BUFFET

Cream Puffs

Almond Petifores

Mini Éclairs with Strawberries & Cream

Vegan Mini-Cupcakes