

Alfresco Summer Buffet Dinner

SOCIAL TIME TABLED FOOD

Market Fresh Fruit

*Domestic Brie Tossed with Local Sourwood Honey, Extra Virgin olive Oil, Toasted Pistachios,
Candied Orange & Fresh Thyme... Garnished with Tart Apple Salad*

One Bite Meatloaf with Tomato Brown Sugar Glaze

Roasted Ricotta Filled Rigatoni with Sweet Onion, Parsley & Cracked Pepper

Gourmet Handcut Center Stage Salt & Pepper Vegetable Chips

BUFFET TABLE

*Salad of Fresh Smoky Organic Arugula with Strawberries & Parmesan Ribbons
...Served with Sourwood Honey Balsamic Vinaigrette*

*Moroccan Couscous Salad with White Raisins, Toasted Almond, Onion,
Minced Parsley & Cinnamon*

*Roast Potato Salad Platters with a Bleu Cheese Dijon Sherry Vinaigrette
...Resting on a Bed of Watercress*

*Baskets of Assorted Sliced Artisan Breads,
Homemade Semolina Crackers
& Fresh Baked Yeast Rolls with Butter*

*Seared Ahi Tuna with Wasabi Seed Crust
(sesame, flax, mustard, poppy) on Candied Greens*

*Lemon Roast Chicken (boneless skinless breasts)
...Presented on Sliced Vine Ripe Tomatoes with Pesto*

Curried Chickpeas Korma

Rustic Ratatouille

