



SPRING & SUMMER '09 INSPIRATION

COCKTAIL HOUR

PASSED HORS D'OEUVRES

Ocean Ceviche served in a spoon with Tropical Fruit Salsa
Lobster Parfait with Passion Fruit Mousse & Cucumber Beads
Verrine of Southwest Chicken Salad with Chipotle Sour Cream
Buffalo Squared: Bison Carpaccio & Smoked Buffalo Mozzarella in a Ciabatta Tuille
Summer Gazpacho Shots with Garden Tomatoes & Cucumber

SUMMER SALAD BAR

Sweet Corn Salad with Red Bell Peppers, Cucumbers, Scallions
Watermelon & Heirloom Tomato Salad with Vermont Farmhouse Feta
Grilled Peach Salad with Sliced Almonds, Mache & Mascarpone Dressing
Haricot Vert with Shaved Red Onion, Black Truffle & Whole Grain Mustard Vinaigrette
Cucumber Salad with Sour Cream & Dill
Field Greens & Herbs with Sherry Dijon Vinaigrette
Watercress Salad with Apricots & Buffalo Mozzarella

DINNER

SALAD

Boston Lettuce & Watercress Salad
with Julienne Cucumbers, Shaved Red Radish, Slivered Almonds & Creamy Citrus Dressing

ENTRÉE

Organic Summer Chicken Duo:
Grilled Lemon Basil Chicken Breast & Green Peppercorn Chicken Ballotine
Sweet Corn & Potato "Risotto", Olive Oil Poached Heirloom Pear Tomatoes

or

Roasted Striped Bass in a Warm Sherry Wine Vinaigrette
Potatoes Anna & Sauté of Haricot Vert & Yellow Wax Beans

DESSERT

Lavender Pound Cake with Crème Fraiche, Cantaloupe Gelato, Blueberry-Walnut Salad

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BOUTIQUE VENUES

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