



## Spring/Summer Sample Menus

### **Seated Dinner Reception #1**

#### ***Passed Hors d'Oeuvres***

*Suppli al Telefono with Roasted Tomato Dip*

#### ***Family Style Dinner***

*Tuscan Lemon Chicken*

*Gulf Shrimp Puttanesca with Roasted Tomato & Garlic, Kalamatas, Capers & Matiz Anchovy*

*Fusilli Pasta with Lemon Zest & Herbs*

*Green Beans with Gremolata*

*Burnished Potatoes*

*Housemade Rosemary Focaccia*

#### ***Dessert***

*Banana Rum Crème Brulee*

### **Seated Dinner Reception #2**

#### ***Stationary Hors d'Oeuvres***

*Trio of Dips*

*White Bean & Roasted Garlic, Eggplant Caponata,  
& Pimento Goat Cheese Dips with Garlic Pita Chips*

#### ***Family Style Dinner***

*Andalusian Gazpacho*

*Mixed Green Salad with Shredded Veggies, Scallions, Garlic Crostini & Buttermilk-Herb Dressing*

*Pork Roulade with Roasted Peppers, Marinated Artichokes & Feta*

*Garden Ratatouille*

*Maple Street Rolls with Garden Herb Butter*

#### ***Dessert***

*Karin's Peach Kuchen*