

### MINI LOBSTER ROLLS

Fresh Lobster Meat, Minced Celery, Lemon, Spices and Mayo On a Soft Potato Finger Roll Passed

# VEGETABLE CRUDITÉ

A Display of Grilled, Chilled, Brined and Fresh Garden Vegetables Roasted Root Vegetable Cannellini Bean & Fall Herbs Creamy Roasted Tomato Ricotta & Basil

# IMPORTED CHEESE BOARD

A Selection of Artisanal Imported Cheeses, Cranberry Pecan Goat Cheese Spread Served with Fresh Fruit, Sliced Apples w/ Honey Yogurt Dip, Rosemary Focaccia, Crusty Baguette Bread Assorted Crackers & Crostini

# **GREEK SALAD**

pre-set on tables

Kalamata Olives, Pepperoncini, Sliced Heirloom Tomatoes, European Cucumbers, Feta Cheese,

Roasted Red & Yellow Peppers, Pickled Bermuda Onion, Grilled Pita Bread, on a Bed of Crisp Romaine Lettuce

Roasted Garlic, Lemon & Oregano Vinaigrette

# HONEY WHEAT PARKER HOUSE ROLL

pre-set on tables

w/ Honey Apple Whipped Butter





# **FAMILY STYLE DINNER**

# FIRE GRILLED GRECIAN GARLIC LEMON HERB CHICKEN

Artichoke Hearts, Spinach, Mushrooms & Fresh Herbs Lemon Garlic Wine Butter Sauce Minted Dill Garlic Orzo Pilaf

# CIDER BRINED SMOKEY BRAISED BONELESS BEEF SHORT RIBS

Yukon Gold & Sweet Potato Mashed, Caramelized Onion Apple Pan Sauce Fried Sweet Mustard Pickled Onions

# CHARRED BRUSSEL SPROUTS & RAINBOW CARROTS

Maple Citrus Chili

### RED LENTIL PENNE PASTA GF

Roasted Broccoli Asparagus Onion Red & Yellow Peppers Tossed in Marinara or Pesto Sauce

#### BEVERAGE STATION

Choice of 2

Lemonade, Apple Ginger Cider,
Iced Tea, Tropical Fruit Punch, Iced Arnold Palmer, Thai Chai
Coconut Iced Tea & Infused Waters
Swift River Roasters Coffee & Herbal Tea







# **DESSERT STATION**

Choose of One

# SUMPTUOUS SWEETS COMBINATIONS A

Assortment of Cookies, Lemon Squares, Raspberry Crumble Bars, Caramel Chews, Chocolaty Chip Coconut Bars, & Mini Cannoli

# RED, WHITE & BLUE SHORTCAKE BAR

Maple Macerated Blueberries,
Citrus Macerated Strawberries
Chantilly Vanilla Cream
Biscuits & Assorted Pound Cake

### FILIPINO MANGO FLOAT & FRESH FRUIT DISPLAY

Layers of a Light Coconut Cream Graham Crackers & Fresh Mango. Sliced Watermelon, Pineapple, & Cantaloupe



\$68.00 Per Person

