

Simply with Style

Catering

DROP OFF DINNER MENU

- *Grilled Asparagus, Proscuitto Wrap with Rocket Greens
- *Vermont Farms Saga Blue Cheese Crisps with Wild Mushroom Raqout
- *Roasted Spring Vegetable Quesadillas with Chili Lime Cream
 - *Classic Deviled Eggs
 - *Herbed Profiteroles stuffed with Crab Salad
 - *Mini Risotto Cakes with Pesto Aioli and Tapanade

1st Course

Baby Romaine, Wild Arugula and Oak Leaf Lettuces
with Candy Cane Beet Salad and Toasted Marcona Almonds
* Roasted Leek Vinaigrette
Crispy Garlic and Basil Rubbed Crostini Basket

Dinner

Roasted Stuffed Chicken Breast
with Fresh Herbed Goat Cheese with Cherry Tomato, Tarragon, Citrus Relish
or
Fresh Dill Poached Salmon Filet
with Cucumber Yogurt Garnish Char Grilled Farm Corn & Potato Pudding
Warm Sugar Snap, Red Onion, Baby Carrot, Edame Melange

Dessert

Mini Dessert Trays will be placed on table after dinner is cleared
Theme Decorated Sugar Cookies and Chocolate Truffle Brownies
Mini Ice Cream Cones Passed out of Little Buckets