MENU
CREATED BY KATHY CARY
PRESENTED BY TRUE NORTH CATERING

A
CHARCUTERIE
Local meats, cheeses, and fruit
Blue Dog bread

B
(2) TOMATILLO JALAPENO SOUP
(2) CHICKEN PASTA
Penne, basil, olives, tomatoes, artichoke
BENEDICTINE (HALF SANDWICH)
With bacon on whole wheat
BROWNIE (1/2)
LEMON SQUARE (1/2)
(2) FRUIT CUP
(2) BEERS FROM MILE WIDE BEER COMPANY

C
SMOKED TROUT SPREAD WITH CROSTINI (1 APP TO SHARE)
(2) CURRIED BUTTERNUT SQUASH SOUP
(2) LOCAL GREENS SALAD
Sautéed apples, candied pecans, goat cheese, bourbon vinaigrette
(2) STONE CROSS FARM PORK TENDERLOIN
On a bed of corn, tomatoes, & cilantro relish, with poblano cream
(2) MARINATED GREEN BEANS
(2) FLOURLESS CHOCOLATE CAKE SLICES
CHOICE OF 4 BEERS FROM MILE WIDE BEER COMPANY
OR 1 BOTTLE OF WINE

D
KIDDO
HAM & CHEESE SANDWICH
FRUIT CUP & CHIPS
COOKIE
Chocolate chip

E
VEGAN
WILD RICE SALAD
with kale, almonds, scallions, sundried tomatoes, orange zest,
extra virgin olive oil, tomatoes, basil and balsamic
GREEN BEAN TARRAGON SALAD
with sherry shallot vinaigrette
CORN AND PEACH JALAPEÑO SALSA
SHORTCAKE