

Picnic in the Pines

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