



Summertime Buffet

- Entree -

Herb-roasted chicken breast with rhubarb compote (3oz)

Salmon Salmoriglio

A delicate southern Italian sauce made with fresh lemon, olive oil, and fresh herbs (3oz)

Butternut squash and spinach bake (vegetarian entrée)

- Choice of Starch -

Wild and brown rice pilaf

With apricots, golden raisins, pistachios, lemon and fresh herbs

Rosemary roasted red potatoes

Pommes Anna

A layered 'cake' of sliced potatoes with butter, salt and pepper, sliced in wedges

- Choice of Vegetable -

Minted green beans

Roasted asparagus with lemon zest and sea salt

Roasted summer squashes with caper gremolata



- Sides -

Salad of mixed greens

Tossed with shaved radish and a lemony vinaigrette

Baskets of Macrina artisan breads and rolls with butter

- Dessert -

Make Your Own Strawberry or Peach Shortcakes!

*House-made shortcakes, vanilla meringues (gluten free),
fresh strawberries or peaches macerated in a little sugar and
liqueur, whipped cream, lemon curd, toasted almonds,
toasted coconut, chocolate syrup*

