



Garden Grilled Fare



As Guests Arrive

*Lavender Lemonade
and Freshly Brewed Iced Tea*
*mint sprigs to garnish

Cocktail Hour

Passed hors d'oeuvre

Bite Size Lump Crab Cakes
with a chipotle aioli

Chipotle Chicken Quesadillas
dollop of sour cream

Beef Skewer with Chimmichurri Sauce

Endive Spears with Dates and Goat Cheese
honey balsamic drizzle

Garden Picnic Main Fare

Grilled Lavender Honey Chicken

sliced breasts fanned over a bed of spinach

Barbeque Pulled Pork

BBQ Pulled Pork with Smoky Coffee Barbeque Sauce
petite Ciabatta rolls

Steamed Clams

white wine, herbs, and butter

Herb Encrusted Macaroni and Cheese

with Reggiano parmesan and gruyere

Farm Style Coleslaw

made with red and green cabbages

Grilled Seasonal Vegetables

with a basil pesto drizzle

Mixed Local Baby Greens

with sliced strawberries, toasted almonds
and shaved pecorino
balsamic vinaigrette

Artisan Breads and Rolls

Dessert

Custom Tiered Cupcake Display

Locally Roasted Regular and Decaf Coffee