

Susanna's  
catering



*inspired global cuisine*

herbs  
delicious  
mint chicken

cream fresh  
inspired  
oregano

*Locavore Buffet Dinner Menu  
Diana & Beck*

*Mediterranean Appetizer Display*

Vermont Cheeses served w' Pine Nut & Caper stuffed Olive Fritters, Sun Dried Tomato & Basil Biscotti, Local Breads & Crackers, Seasonal Fruits & Fresh Chutneys Muhamara (Red Pepper, Walnut & Pomegranate dip), Avocado, Cannelini & Preserved Lemon Dip, Grilled Asparagus w' Spanish Green Garlic Sauce

*Passed Appetizers*

Spanish Cheese Croquetta w' Tomato Chili Jam  
Greek Zucchini Fritters w' Lemon Dill Shrimp & Grape Leaf  
Goats Cheese Grilled Lemongrass & Sesame VT Beef Skewer w' Thai Coconut Drizzle

*Plated Salad*

VT Arugula Salad w' VT Berries, Honey Peppered Almonds, Shaved Parmesan and a Pink Peppercorn Citrus Dressing

*Entrees*

Wasabi Horseradish Crusted Salmon Filet w' Honey Lime Soy Drizzle  
Pistachio Herb Roasted Leg of Lamb w' Mediterranean Vegetable & Coriander Relish  
Summer Vegetable Cous Cous w' Zucchini, Summer Squash, Roast Peppers & Oregano

*Accompanied By*

Wild Rice, Cheese, Mushroom & Herb Pancakes  
Mint & Lemon Cucumber Noodles  
Garlic Teriyaki Green Beans, Edamame Beans & Snap Peas Saute of Young Carrots w' Cumin & Orange

*Inspired cuisine. Exquisite presentation. Exceptional service.*

vermont  
savory