



*Summer Plated Dinner Menu
Amanda & Colin*

Stationary Appetizers

Vermont & Select International Cheeses, Fillo Basket of Baked Brie w' Mapled Apples & Spiced Nuts, Global Dips (Szechuan Guacamole, Muhamara & Hazelnut Ricotta Lemon Pesto), Olives, Crudites, Seasonal Fruits, Breads & Crackers

Passed Appetizers

Prosciutto & Leek Wrapped Scallops with Maple Balsamic Drizzle,
Smoky Pulled Pork in a Tortilla Cup w' Apricot BBQ Sauce
Shiitake Mushroom, Pine Nut & Roasted Garlic Arancini w' a Parsley Drizzle
Spanish Cheese Croquettes w' Tomato Chili Jam
Wok Seared Beef w' Star Anise, Red Pepper & Asparagus in Lettuce Wrap

Plated Salad

Vermont Greens Salad, w' Vermont Strawberries, Golden Cherry Tomatoes, Butter Toasted Almonds & Shaved Parmesan in a Citrus Dressing

Choice of Entree

Grilled Lemongrass & Sesame Beef Tenderloin w' Thai Coconut Sauce
Wasabi Horseradish Crusted Halibut Filet w' Honey Lime Soy Drizzle
Caprese Grilled Polenta (topped w' Fresh Mozzarella & Warm Tomato Ragu) w' Grilled Baby Bok Choy & Balsamic Basil Drizzle

Family Style Sides

Quinoa Pilaf w' Sweetcorn, Roasted Peppers & Cilantro
Sweet Potato Chili Lime Mash
Grilled Summer Vegetables

Plated Dessert

Maple Almond Crunch Creme Brulee
w' Summer Berries & Glazed Mint Leaves

Inspired cuisine. Exquisite presentation. Exceptional service.