



SUMMER SEASIDE PARTY

PASSED HORS D'OEUVRE

CHORIZO STUFFED MUSHROOMS

AHI TUNA TOSTADO ON A WONTON CRISP WITH AVOCADO CREMA AND MICRO CILANTRO

BRUSCHETTA WITH BLISTERED SWEET 100 TOMATO, BASIL AND LEMON INFUSED, FINISED WITH EXTRA VIRGIN OLIVE OIL

BLACKENED CHICKEN LOLLIPOP WITH CHIPOTLE CREAM

FAMILY STYLE DINNER

GRILLED ASIAN SALMON

MARINATED GRILLED ALL NATURAL FLANK STEAK SERVED WITH CHIMICHURRI SAUCE

GRILLED SUMMER VEGETABLES: COLORFUL, MARKET FRESH VEGETABLES, INCLUDING GRILLED PORTOBELLOS, VIDALIA ONIONS, PEPPERS AND ZUCCHINI WITH A SUN-DRIED TOMATO VINAIGRETTE

RED RICE AND EDAMAME SALAD WITH BUTTERNUT SQUASH, ROASTED RED PEPPERS, CABBAGE, RICE WINE VINEGAR

A SELECTION OF NEW YORK BREADS AND ROLLS WITH WHIPPED BUTTER

EIGHT BALL SQUASH STUFFED WITH WHITE BEANS AND SAUTÉED SWISS CHARD

DESSERT

ALL BUTTER HOUSE BAKED COOKIES AND BARS

BUILD YOUR OWN STRAWBERRY SHORTCAKE

ICED COFFEE

PREMIUM WINE & BEER BAR

THIMBLE ISLAND AMERICAN ALE

STELLA ARTOIS

TRINITY OAKS PINOT GRIGIO

SPECIALITY COCKTAIL

CUCUMBER MINT COOLER WITH FRESH MINT