

MENU

* HORS D'OEUVRES

Chicken Teriyaki Pot Stickers

Corn Fritters
basil-chipotle aioli

Crab Cakes
with remoulade

Mushroom Caps
with crab-artichoke stuffing

Brie Canapés

local apples, toasted almonds, Brie,
and honey on French baguette

* SALAD

Lone Wolf Salad
greens with carrots, jicama,
tomatoes, and chick peas

* DINNER BUFFET

Roasted Halibut
lemon-herb caper sauce

Beef Tenderloin
Syrah demi-glace, truffle oil, and
shaved Asiago cheese

Sweet Potato Crêpes
sweet potato, Swiss chard, Asiago cheese,
caramelized onions topped with watercress
aioli and roasted tomato aioli

Red Bliss & Yukon Gold Potato Salad

Roasted Vegetable Salad

Fennel-Leek Risotto Cakes

* ASSORTED DESSERTS

Quonquont Farm Apple Crisp
with Bart's vanilla ice cream

Chocolate Diablo with crème anglaise
and strawberry coulis

White Chocolate Raspberry Cheesecake

