



# LATE SUMMER MENU

## FULL SERVICE SIT DOWN

### HORS D'OEUVRES

#### STATIONARY

#### MEDITERRANEAN ANTIPASTO & CROSTINI

##### Assorted dips:

Italian tuna caper, Oil cured olive, sundried and fresh tomato, roasted red pepper dip, Italian white bean dip, feta oregano, hummus, baba ganoush, salamis, white anchovies, assortment of olives, etc. w/ crostini & local salamis + Wonderful Maine and some imported Cheeses

#### PASSED

Gingered scallops w. sweet garlic dipping sauce  
Cucumber cups stuffed w. crab and topped w. guacamole  
Corn fritters

#### FIRST COURSE

Breads, butter, olives, olive oil on tables  
Squash soup w. fried sage leaves

#### SECOND COURSE

Local organic heirloom tomatoes (asst. colors and sizes) on local greens  
w. seared scallops and a balsamic must drizzle

#### DINNER

Beef tenderloin wrapped in prosciutto served w. an Italian salsa verde  
Potato Taleggio gratin Grilled local organic vegetables  
(walla walla onions, squashes, beans, etc.)

#### DESSERT

Pear Tart: local pears baked in a pate sucre crust  
w. quince paste and clotted cream