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