



Organic Summer Pig Roast

PASSED HORS D' OEUVRES

Shrimp Tempura & Green Bean Tempura with a Thai Dipping Sauce

Carolyn Collins Caviar on Thin Crust Pizza with Red Onion, Smoked Salmon, Creme Fraiche

Sweet 100 Cherry Tomatoes Stuffed with Lettuce, Tomato and Avocado

Market Crudite with Buttermilk-Dill Dip

Orange Rind Marinated Picholine and Kalamata Olives

FIRST COURSE

*Homegrown Wisconsin's Special Lettuce Mix
and "Sun Gold" Tomatoes, Market Radishes and Zucchini Blossoms
filled with Warm Capriole Goat Cheese with an Herb-Garlic Vinaigrette*

Red Hen Bakery Epi Loaves and Basil Butter

BUFFET

Slow-Roasted Maple Creek Farms Whole Pit Roasted Pig with Sweet and Smoky BBQ Sauces

Marinated & Grilled Poussin Halves with Onion Marmalade

Tomato, Zucchini, Squash Tart with Toasted Pine Nuts

Market Cole Slaw with Sweet-Tart Cider Vinaigrette

FARM SALADS

(Served on a 3 tiered platter stand)

Mutli-Colored Carrots with Mint

Roasted Chioggia & Yellow Beets with Grilled Ricotta Salata

Roasted Market Potatoes tossed in Chive, Garlic and Olive Oil

a selection of French & Grainy Red Hen Bakery Rolls

DESSERT BUFFET

Three-Layer Organic Carrot Cake with Cream Cheese Frosting

Bowl of Kinnikinnick Farms Wild Strawberries and Golden Raspberries

Blue Skies Farms Blueberry Tartlets

Sour Cherry Pie with Vanilla Bean Ice Cream

Intelligentsia Decaf and Herbal Teas