



Upscale Summer Pig Roast

PASSED HORS D' OEUVRES

*Shrimp Tempura & Green Bean Tempura
with a Thai Dipping Sauce*

*Paddlefish Caviar on Thin Crust Pizza
with Shaved Red Onion, Scottish Smoked Salmon, Creme Fraiche*

BLT: Summer Cherry Tomatoes Stuffed with Bacon and Lettuce

Marinated Picholine Olives

BUFFET

Day Long Roasted Organic Pig with Sweet and Sour BBQ Sauce

*Marinated & Grilled Flank Steak with a Dijon Marinade
served with Grilled Parking Lot Onions*

*Special Lettuce Mix, "Sun Gold" Tomatoes & Market Radishes
and Zucchini Blossoms Filled with Warm Goat Cheese with an Herb-Garlic Vinaigrette*

Tomato, Zucchini, Squash Tart with Toasted Pine Nuts and Herbs

Sweet and Tangy Cole Slaw

FARM SALADS

Mutli-Colored Carrots with Mint

*Roasted Chioggia & Yellow Beets with Grilled Ricotta Salata
Roasted Market Potatoes tossed in Chive Blossoms and Truffle Oil*

A Selection of French & Grainy Rolls with Basil- Radish Butter

DESSERT BUFFET

Carrot Cake with Cream Cheese Frosting

Blueberry -Peach Tartlets

Chocolate Ice Box Cake

Intelligentsia Decaf, Tea