



LATE SPRING/EARLY SUMMER
MENU

DINNER BUFFET

TUSCAN-STYLE PORCHETTA
Slow Roasted Pork and Fresh Salsa Verde

WHOLE GRILLED RED SNAPPER
Mediterranean Dressing

SPRING "TRIFOLATI"
Crunchy Stir Fry of
Spring Onions, Wild Asparagus and Sugar Snap Peas
Basil, Parsley, Lemon Juice and Olive Oil

SPICED WHITE BEANS
Braised Giant White Beans and Harissa Blend Spice

BRAISED MUSTARD GREENS and KALE

WILD RICE PILAF
Wild Grain Rice with Slivered Almonds
Sweet Peas and Roasted Cipollini Onions

SALAD of BABY GREENS
Parmesan Croutes and Toasted Pine Nuts
Roasted Baby Beets, Sherry Shallot Vinaigrette

ARTISANAL BREAD BASKET

DESSERT

DARK CHOCOLATE DECADANCE
Airy Chocolate Mouse
Fresh Whipped Cream and Berries

FRESH FRUITS
Seasonal Local Fresh Fruits
Mint, Lemon Grass and Star Anise

PETITE COOKIES
Chocolate Chip, Peanut Butter
Molasses and Oatmeal Raisin

COFFEE and TEA SERVICE