

# SAMPLE MENU

## SMALL PLATES

### Garden Spring Rolls

*Stuffed with black beans, red and yellow peppers, carrots, pea pods, Shitake mushrooms and Napa cabbage, served with mango chili sauce*

### Mini Chesapeake Crab Cakes

*With lemon chive dipping sauce*

## BUFFET

### Farmers Garden Salad

*Seasonal vegetables on mixed baby greens, served with your choice of balsamic vinaigrette or garlic ranch*

### Wild Mushroom Penne Pesto

*Fresh penne pasta, fresh Roma tomato, wild mushrooms & baby spinach in a light pesto cream*

### Grilled Heb-Marinated Chicken Breast

*Fresh chicken marinated & tossed with fresh rosemary, basil, oregano & garlic. Served on the side for both the salad & the Penne*

### Booker's Steak

*Grilled prime sirloin sliced and served with bourbon peppercorn sauce fried shallots*

### Cedar-Planked Salmon

*Fresh Atlantic salmon filet broiled on a cedar plank with Anecortes barbecue butter, garlic spinach & horseradish mashed potatoes*

## DESSERT

### Prairie Moon Dessert Sampler

*Texas Chocolate Sheet Cake, Key Lime Squares with coconut crust, Fulton Cinnamon pound cake & fresh fruit*

\$26.00 per person for food and non-alcoholic beverages. Add tax and 18% gratuity to final bill. Bar TBD.

\$300 non-refundable deposit due to confirm.

THIS IS A PROPOSAL RS