

SAMPLE

APPETIZERS

Fulton St. Bruschetta

Toasted & topped with a Vermont goat cheese pesto, roasted peppers & traditional Bruschetta fresh tomato basil relish

Mini Blue Crabcakes

Mini Chesapeake Blue Crabcakes with lemon -chive dipping sauce

BUFFET

Farmers Garden Salad

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

Roma Basil Penne

Fresh penne pasta tossed with a Roma tomato-basil pan sauce, wild mushrooms and baby spinach, topped with Vermont goat cheese

California Chicken Marsala

Grilled fresh herb-marinated chicken breast with a Crimini mushroom and Napa Marsala wine sauce with fresh sage

DESSERT

Prairie Moon Dessert Sampler

Texas Chocolate Sheet Cake, Key Lime Squares with coconut crust, chocolate chip cookies & fresh fruit

\$22 per person for food and non-alcoholic beverages.

Dinner to be served buffet style. (25ppl minimum)

Plus Tax and 18% grat. No room charge.

\$300 non-refundable deposit due to confirm.