

# SAMPLE

## APPETIZERS

### Fulton St. Bruschetta

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

### Rajas Quesadillas

*Roasted sweet peppers & caramelized onions with pepper jack cheese with our salsa trio*

## 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*

### Chimichurri Steak

*Prime sirloin grilled, sliced and served with cilantro pesto, pico de gallo and garlic toast points*

### 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*

\$24 per person for food and non-alcoholic beverages.

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

Plus Tax and 18% grat. \$300 non-refundable deposit required.

No room charge.