

SAMPLE

APPETIZERS

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 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

Garden Herb Crusted Whitefish

Fresh Lake Superior Whitefish with a fresh rosemary, thyme & chive crust

Booker's Steak

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

DESSERT

Prairie Moon Dessert Sampler

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

\$26 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.