



SAMPLE \$22 MENU

APPETIZER

GARDEN BRUSCHETTA

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

MINI BLUE CRABCAKES

Mini Chesapeake Crabcakes with roasted-red pepper dipping sauce

BUFFET

FARMERS GARDEN SALAD

Seasonal mixed greens, herbs & fresh vegetables served with cilantro ranch and balsamic vinaigrette

CALIFORNIA CHICKEN MARSALA

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

ROMA BASIL PENNE

Fresh Roma tomato-basil pan sauce with fresh spinach and baby portobello mushrooms tossed with Penne pasta and topped with Vermont goat cheese crumbles

DESSERT

PRAIRIE MOON DESSERT SAMPLER

Texas Sheet Cake, Key Lime Squares and Chocolate Chip Cookies

**\$22 per person. Food served buffet style.
Includes non-alcoholic beverages.
Tax and 18% gratuity additional.**