

A Midsummer Night's Music: Garden of the Winds
June 7, 2011

Tentative Menu

6:00 Pm Dinner

Appetizers

Summer Time Bruschetta

Topped with fresh mozzarella, tomatoes and basil

Goat Cheese Terrine

*with layers of Basil Pesto, Sundried Tomatoes and Olive Tapenade
served with flat breads, garden fresh vegetables and seasonal fruit*

Salads

Classic Caesar Salad

with shaved parmesan, grape tomatoes, garlic croutons and lemon-garlic dressing

Tomato, Cucumber and Green Been Salad

with Feta, olives, mint and red wine vinaigrette

Simple Garden Salad

with summer vegetables and avocado ranch dressing

Entrée

Lemon Grilled Chicken Breast

Served with rosemary potatoes and seasonal vegetable medley

Ricotta, Shrimp and Herb Stuffed Shells

Pasta Shells filled with a mixture of shrimp, cheeses and herbs baked in a fresh tomato cream sauce

Summer Vegetables Bundles

Quinoa, mushrooms, spinach and fresh herbs wrapped in Swiss chard and served with a lemon tabini sauce

Dessert

An assortment of Short Bread Cookies

Dipped in chocolate, lemon & current, chile & white chocolate and fennel & black pepper

Dinner rolls, Iced Tea and Flavored Waters included