



Appetizer & Dinner Stations Menu

Antipasto Station

al fresco display of charcuterie, cheeses, artichoke hearts, local organic tomato bruschetta, toasted olive oil brushed baguettes, grilled veggies, marinated olives, layered savory tortes, caponata, pepperoncini, crudite, GF, ciabatta & handmade bread sticks

DINNER STATIONS

Farmer's Market Salad Station

lush colorful organic market lettuces, heirloom tomatoes, peppers, petals, grated root veggies, sprouts and micro greens, selection of house crafted dressings / garlic butter croutons / toasted pumpkin seeds

Monochromatic Veggies

beautifully displayed sweet local organic farmer's market veggies, grilled and roasted, selections will vary through the seasons

Brazilian BBQ

chef manned brazilian oak fire rotisserie grill; meats carved from grill swords on to garlic mashed potatoes, bacon wrapped chicken, whole new york, outstanding baby back pork ribs, brazilian salsa, chimichurri & butter toasted farofa