

Plated Spring Menu

Passed Hors D'Oeuvres

Pulled Pork and Roasted Corn Quesadillas

Sweet Potato and Toasted Lentil Samosas with a Cilantro,
Mango and Coconut Chutney Dipping Sauce

Wild Rice and Scallion Pancakes topped Avocado Salsa

Soup Course

Creamy Spring Pea Soup with Seared Sea Scallop

Salad Course

Salad Of Baby Arugula with Sauté' Peaches, Crumbled Goat Cheese
and a Red Wine Vinaigrette

Main Course

Herb Crusted Rack of Spring Lamb served with a Mint Sauce

With Grilled Parmesan Polenta Cakes

Sauté' Baby Vegetables

Dessert

Chocolate Tort served with a Berry Whip Cream and Fresh Berries
Coffee and Assorted Teas