

## The Gardens Sample Menu

### LOCAL CHEESE AND CHARCUTERIE BOARD

Classic Amish and Kentucky Farmhouse cheeses smoked meats and Fresh Fruits

### BUTLER PASSED HORS D'OEUVRES

Sharp Cheddar Stuffed Jalapenos

Anti-Pasta Tartelette

Caprice skewers with fresh basil

Mini Reuben's with Russian Dressing

### SALAD

Marquise House Salad with vine ripe tomato English Cucumber

Buttermilk dressing

### BUFFET

Hand Carved Slow Smoked Beef Brisket

Tangy Kansas City Style and Carolina Mustard Barbecue sauces

Sun Dried Tomato and Feta Stuffed Chicken With Tomato Alfredo Sauce

Pan Seared Summer Vegetables of Summer squash and sweet Peppers

Tri Color Vegetables Rotini with Parmesan Cream Sauce

Roasted Redskin and Yukon Gold potatoes with Garlic and fresh herbs

### LATE NIGHT SNACK

Assorted Flatbreads with Fresh Mozzarella, 3 meats and Vegetarian