

# S ALTHOUSE

## **Sample Summer Dinner Party Menu**

### **PASSED HORS D'OEUVRES SELECTIONS:**

#### **Mini Crab Cakes**

Remoulade, Roasted Red Pepper Relish

#### **Cashew Crusted Chicken Brochette**

Pomegranate-Soy Reduction,  
Mango, Cilantro (GF)

#### **Watermelon Canape**

Compressed Watermelon, Local Goat Cheese,  
Pickled Watermelon Rind, Vanilla Sea Salt (GF, V)

### **DINNER SERVICE**

#### **Artisanal Bread Basket with Herbed Boursin**

#### **AMUSE**

##### **Duck Prosciutto**

Fresh Melon & Citrus Yogurt

#### **SALAD COURSE**

##### **Beet Carpaccio Salad**

Red & Golden Beets, Orange Segment,  
Roasted Pistachio, Local Chevre,  
Arugula, Roasted Beet Vinaigrette (GF, V)

#### **ENTRÉE COURSE**

##### **Pan Seared Local Fish**

Seasonal Bean Succotash,  
Braised Kale Greens,  
Candied Carrot Coulis (GF)

#### **DESSERT**

##### **Vanilla Bean Panna Cotta**

Local Strawberry Compote (GF, V)

*Menu Price Per Guest \$58 plus service and tax*