

# Sample Summer Farm to Table

## As Guests Arrive

### Summer Beverage Station

Basil, Lemon and Berry Infused Water  
Lavender Lemonade

### Passed Hors d'oeuvres

#### Lilac Hedge Pork Belly Slider

Arugula, Tomato, Red Pepper Jam

#### Chevre Rhubarb Crostini

#### Summer Vegetable Gazpacho

#### Smoked Brisket Bite

Fried Onion Petal, Peach Aioli, Micro Green

#### Zucchini Ribbons

Minted Goat Cheese, Red Pepper. Arugula

## First Course

### Heirloom Tomato and Burrata Salad

Heirloom Tomato Wedges, Cherry Tomato,  
Burrata, Basil Pesto, Focaccia Crisp, Balsamic Syrup,  
Crispy Prosciutto, Opal Basil

## Buffet Dinner

Smith Farm Aged Gouda and Local Squash Gratin  
with Leeks and Tomatoes

### Baron of Grass Fed Lilac Hedge

Beef Sauce Perigueux

### Crispy Pork Cutlet

Lemon, Arugula, Local Egg

### Honey Roasted Carrots

Tahini Yogurt and Coriander

### Savory Corn Pudding

### Bean and Potato Salad

Made with Fresh Indian Head Farm Beans and  
Vermont Crème Fraiche Dill Dressing

## Dessert

### Housemade Lemon Poppy Seed Cake

Local Blueberries, Lemon Curd

