



Hydrangea Garden Party
Sample Menu

-Hors D'oeuvres-

Smoked Gouda and Leek Tartlet with a Seared Sea Scallop
Fig & Ash Aged Goat Cheese with Truffle Honey on Sour Dough Crustini

Mini Hoisin Flank Steak Tacos, Black Pepper, Grapefruit, Caramelized Onion
Tear Drop Red & Yellow Tomato Skewers, Baby Mozzarella, Chiffonade of Basil, Balsamic Reduction

-Salad-

Jonah Crab & Asparagus Salad with Boston Bibb lettuce,
Toasted Garlic Bread Crumbs tossed with Basil Dijon Vinaigrette

-Entrée-

Pan Seared Salmon with Ginger Thai Chili Glaze

Pan Seared Chicken, Roasted Red Pepper, Fresh Mozzarella, and Pesto

Lavender Scented Jasmine Rice

Sugar Snap Peas