

Savoir
FARE

Farmhouse Fare
SPRING

Butlered Hors d'oeuvres

CHICKEN SATAY WITH THAI PEANUT SAUCE

ROASTED RED PEPPER BRUSCHETTA WITH LOCAL GOAT CHEESE

SMOKED SALMON ON FRIED WONTONS WITH WASABI CREAM

WARM BRIE & RASPBERRY CROSTINI

Salad

LOCAL STRAWBERRY SALAD

Fresh strawberries, local goat cheese and candied pecans
over mixed greens with a white balsamic vinaigrette

Entrées

PAN SEARED SALMON FILLET TOPPED WITH FRESH HERB BUTTER

ROAST BEEF TENDERLOIN IN CABERNET SAUCE

Sides

ROASTED BABY RED POTATOES WITH FRESH HERBS

SPRING VEGETABLE BUNDLES

ASSORTED BREADS & BUTTER

Gluten-free, Vegan & Vegetarian Fare Available