

Menu

Spring Vegetarian Garden Party

SEASONAL COCKTAILS

Garden Gin

CELERY LEAF SYRUP/HENDRICKS GIN/ENGLISH CUCUMBER/
CLUB SODA/LEMON THYME,

PASSED HORS D'OEUVRES

Thai Cantaloupe Soup Shooter

CHILLED EASTERN SHORE MELON/COCONUT MILK/ THAI BASIL

Carrot Ceviche on Cucumber Round

MIXED COLOR CARROTS/LECHE DE TIGRE/JICAMA/TOMATO WATER

Smashed Blackberry & Goat Cheese Crostini

CHERRY GLEN CHEVRE/CRACKED BLACK PEPPER/AGED BALSAMIC

STATIONARY BUFFET

Falafel Mushroom "Loaf"

WILD MUSHROOM CHICKPEA LOAF/FALALEL SPICES/CELERY ROOT CAULIFLOWER
PUREE/MUHAMARRA/LEMON TAHINI SAUCE/POMEGRANATE SEEDS/MINT/PARSLEY

Cold Buckwheat Noodle Salad

MANDOLINED RADISH AND CUCUMBER/CRISPY TOFU/JULIENNE CARROTS/
SNAP PEAS/GREEN BEANS/SCALLIONS/BUCKWHEAT SOBA/GINGER/
MISO SOY LIME VINAIGRETTE

Cauliflower Steaks with Pistachio Mint Pesto

ROASTED LENTIL AND BULGUR SALAD/ARUGULA/PESTO

DESSERTS

Carrot-Parsnip Cake

WHIPPED CINNAMON CREAM CHEESE FROSTING