

Backyard Barbecue

Stationary Hors D' Oeuvres

Artisanal Cheeses

A Potpourri Of Vermont Blues, Cheddars And Triple Cream Cheeses
Presented With Bright Berries, Chutneys, Crackers & Baguette

A Presentation Of New England Smoked Seafood

Traditional Embellishments & Trimmings
Remoulade, Capers, Cornichons, Red Onion Brunoise & Egg White & Yolk Gremolata
Accompanied With Assorted Crackers & Baguette

Asparagus Skein Crudités

Succulent Asparagus Wrapped With Proscuitto & Philo Pastry
Oven Roasted & Offered With Hollandaise

Bounteous Bread Baskets

Popovers & Maple Cornbread
Sweet Butter On Dining Tables

Garden Greens & Gatherings

Classic Caesar

Crisp Romaine Adorned With Tuscan Bread Croutons & Shards Of Asiago Cheese
Glazed With Classic Caesar Dressing

Summer Vegetable Coleslaw

With Baley Hazen Blue Cheese, Cilantro & A Rice Wine Vinaigrette

Lauren's Vermont Fingerling Potato Salad

Grandma Moses Grilled Corn

Principal Plates

Barbecue St. Louis Style Ribs & Boneless Poultry Breasts
Savory Bourbon Barbecue Sauce

Grilled Shrimp

Kabobs With Garden Herbs and Lemon Zest

"Wimpy Burgers" & Hot Dogs

Offered With All The Traditional Trimmings

Dessert Adventures

Martha's Magical Confection Creations

A Potpourri Of Petite Pastry & Confections Consisting Of Nuts, Creams, Chocolate & Berries

Lulu's Luscious "Cookies & Cream"

Lace Cookies & French Macaroons Ice Cream Sandwiches Filled With Citrus Ice Cream

Caribbean Culinary Adventures

Greetings & Gatherings

Margaritas & Mojitos

On The Rock Or Frozen

Stationary Hors D' Oeuvres

Artisan Vermont Cheeses

A Potpourri Of Vermont Blues, Cheddars And Triple Cream Cheeses
Presented With Bright Berries, Chutneys, Crackers & Baguette

Grilled House Made Flat Breads & Tortillas

Chili Lime Flatbread

Toasted Cumin Cilantro Flatbread

Tri Color Tortilla Chips

Presented With Roasted Tomato Salsa, Chipotle Cream & Guacamole

Conch Chowder

A Lovely Snappy Southern "Chowda" Laced With Sweet Sherry
Select Summer Vegetables Mottled With Sweet Conch

Principle Plates

Fajita Table Tastings

A Trilogy Of Poultry, Grouper And Flank Steak Lightly Infused With Herbs & Hard Spice
Grilled & Served Sizzling Hot

Raw & Sautéed Vegetables

Pea Shoots Swiss Chard Peppers Onions Asparagus
Mushrooms Lettuce Fennel Artichoke Hearts

Quesos

Manchego Sharp Cheddar Monterey Jack

Accouterments

Grilled Corn Caribbean Curry Scented Guacamole
Oven Roasted Plum Tomato Salsa
Charred Tri-color Pepper Mole

Garden Gatherings & Greens

Black Beans & Rice

Cancun Caesar

A Stunning Rendition Upon The Classic Caesar!
Dressed With Grilled Prawns, Manchego Cheese & A Key Lime Juice Scented Classic Caesar Glazing

Grilled Corn

Accompanied With Chipotle Butter

Dessert Adventures

A Trilogy Of Lucinda's Cookies

LuLu's Lace Cookies, Coconut Pecan Macaroons & Chocolate Espresso White Chocolate Chip Cookies
Served With Cinnamon Ginger Ice Cream

Assorted Tropical Fruits & Bright Berries

Darien Dabbling Dinner

Stationary Hors D'Oeuvres

Chesapeake Bay Crab Dip

Accompanied With Zucchini Madeleines

Baked Vermont Artisan Brie in The Box

Presented With Locally Baked Breads & Crackers

Caramelized Peach & Vermont's Bayley Hazen Blue Cheese Torte

Bountifully Presented With Bright Berries, Crisp Grapes & House Made Fruit Breads

Gourmet Deviled Eggs

Principal Plates

Open Fire Charred North Atlantic Salmon

Fresh Salmon Sides Lacquered With Citrus, Bourbon & Butter
Charred Upon The Open Fire & Served With A Citrus Hollandaise

Spit Roasted Fresh Pork Loin

With Grilled Artichokes, Rosemary Aioli, Horseradish Sauce & Caramelized Onion Compote

Garden Gatherings & Greens

Grilled Summer Vegetable Coleslaw
A Potpourri Of Summer Harvest Vegetables
Lightly Drizzled With A Cabernet Blue Cheese Balsamic Glazing

Lauren's Vermont Fingerling Potato Salad

Grandma Moses Grilled Corn

Orzo Pasta & Wild Rice Salad

With Sweet Peppers, Sun Dried Cranberries, Cilantro and Pear-Walnut Puree

Dessert Adventures

Petit Fours

Fondue Fantasies

Served With Fresh Fruit & Citrus Pound Cake