

Feast in the Fields Menu

Appetizer Station

Served 3 – 3.45pm

Crostinni – Eggplant / olive tapenade, bruschetta

Mission Figs – bleu cheese, proscuitto, Balsamic glaze

Antipasti skewer – cherry tomatoes, fresh mozzarella, Italian olives, basil, olive oil

Stuffed eggplant – ricotta cheese, fresh spinach, sun dried tomatoes, tomato sauce

Family Style Dinner

Served 4pm

First Course

Italian fryers – filled with Italian sausage, broccoli rabe, roasted tomato sauce

Second Course

Grilled Marinated Shrimp – over zucchini & squash slaw, corn salsa topping

Third Course

Roasted Beet & Fennel Salad - Bibb lettuce, roasted peppers, vinaigrette

Marinated tomatoes, red onion, cucumbers – basil vinaigrette

Fourth Course

Marinated Grilled Chicken

Sautéed tri color peppers, Peach salsa

Accompaniments

Corn on the Cob / Butternut squash

Dessert

Peach cobbler / Berry crisp

Multi Courses - \$45 includes tax & gratuity

Saturday, September 18th • 3 – 6pm