

New England Grazing Table

Local Cheeses featuring Arethusa & Mystic Cheese Co.
Salumi, Olives, Rosedale Bruschetta
Assorted Dips – white bean & garlic, pimento cheese, hummus
Grilled bread, flatbread, crackers, crostini's
Farm Vegetable Crudite – cucumbers, sweet peppers, cherry tomato, summer squash
Marinated Grilled Vegetables – eggplant, sweet onion, peppers, asparagus

Butlered Hors D'oeuvres

Rosedale Corn Fritter – sweet pepper jam
Fried Green Tomatoes – remoulade, tomato relish
Tuna Sesame Cone – mango salsa, smashed avocado
Grilled Mystic Oyster– cholula butter

Custom Dinner Station

TOMATO WATERMELON SALAD
cucumbers, watercress, lime ginger mint vinaigrette, goat cheese, pine nut crumble

ROSEDALE STRAWBERRY SALAD
Starlight greens, pickled rhubarb, crispy feta, radish salsa verde

BROAD BROOK BEEF CHILI RUBBED FLANK STEAK
summer squash, parmesan polenta, charred-corn salad

LOCAL SEAFOOD CIOPPINO
Stonington sea scallops, Papa Seas clams, shrimp, mussels, fennel,
tomato broth, sourdough crostini

ASPARAGUS MINESTRONE
lemon ricotta dumplings, cannellini beans, pea tendril pesto

Dessert and Coffee Station

CAMPFIRE S'MORES
flavored & traditional marshmallows,
assorted chocolate & graham crackers

STRAWBERRY SLAB PIE
poppyseed shortbread, tonka bean
whipped cream

Freshly Brewed Dark Roast and Decaffeinated Coffee, Assorted Herbal Teas

LATE NIGHT SNACKS
Mini Cuban Sandwiches, Empanadilla, Chicken Street Taco