



Tray Passed

Hackleback American Sturgeon Caviar,
Crème Fraiche, Potato Blini

Arctic Char Tartar crispy wonton, Meyer lemon oil, cilantro

Organic Baby Carrot and Laura Chenel Goat Cheese Fondue

Endive, Walnut and Brie Cheese Dried fig

Stone Ground Anson Mills Polenta with Pippernota

Seared Monterey Bay Sardines and cucumber

Pressed Watermelon Tacos

Stationed Hors d' Oeuvres

Drakes Bay Oysters Bar
mignonette, cocktail and lemon

PEI (Prince Edward Island) Clams served on the half shell
Capers and parsley

Mary's Air Chilled Whole Roasted Chicken with Natural Jus

Little David Roasted Fingerling Potato
Lemon vinaigrette

Star Route Farms Baby Lettuces
Sherry vinaigrette, shaved vegetables

Puree of Organic Country Line Cauliflower Soup
Sweet fresh water shrimp

Farro Risotto Action Station
Made-to-Order Wild Mushrooms, Parmigianino Reggiano, Farro Risotto

Selection of Artisan Local Cheeses
Dried fruit and honey comb

Dessert Station

Mini Éclairs, Raspberry Tortes, Flourless Chocolate Cakes,
House made caramels & Mini Chocolate Truffles
Coffee & Tea

Lake Chalet Seafood Bar & Grill ~ Executive Chef Jarad Gallagher