

# CHEF'S TABLE *Catering*

## SUMMER MENU

JULY 23 THE GARDENS AT PEACOCK FARMS 140 GUESTS  
3:00 GUEST ARRIVAL

### TRAY PASSED APPETIZERS

FIG AND MANCHEGO BITES  
STUFFED MUSHROOMS  
ROASTED VEGETABLE SLIDER

### BUFFET STYLE DINNER SERVICE

SPRING MIX SALAD WITH PEACHES AND CANDIED PECANS  
RUSTIC TOMATO AND CUCUMBER SALAD  
PORK TENDERLOIN WITH DEMI GLACE  
BONELESS CHICKEN BREAST IN TOMATO CREAM SAUCE  
ROASTED GARLIC MASHED POTATOES  
FRESH VEGETABLE MEDLEY  
ARTISAN ROLLS AND BUTTER

### DESSERT SERVICE

FIRE AND ICE – FLAMED DONUT WITH CARAMEL ICE CREAM AND SEA SALT

### BEVERAGE SERVICE

WATER, ICED TEA AND COFFEE SERVICE