

*Savoir*  
**FARE**

# Farmhouse Fare

## SPRING SAMPLE MENU

### *Passed Hors d'oeuvres*

CREAMY SPINACH GRUYÈRE DIP ON PITA

MINI CRAB CAKES REMOULADE

SMOKED SALMON ON FRIED WONTONS WITH WASABI CREAM

WARM BRIE & ALMOND CROSTINI

### *Plated First Course*

BERRY & LOCAL GOAT CHEESE SALAD

Fresh berries, local goat cheese & toasted almonds  
over local mixed greens with a raspberry vinaigrette

*Assorted Rolls & Butter*

### *Family Style Entrée Platters*

GRILLED BISTRO BEEF TENDERLOIN AU JUS  
WITH TOMATO BACON HORSERADISH RELISH

MARINATED & GRILLED CHICKEN BREASTS  
IN TOMATO AVOCADO SALSA

FARM FRESH GRILLED VEGETABLE MEDLEY

ROASTED RED, BABY YUKON & PURPLE POTATOES WITH HERBS

Gluten-free, Vegan & Vegetarian Fare Available