

Al Fresco Dinner
Saturday, July 23, 2011 ~ 5 pm

Al Fresco Passed Hors D'Oeuvres

**Lemon Parmesan Zucchini Bruschetta
Polenta with Onion Marmalade**

Al Fresco Stationary Hors D'Oeuvres

**Grilled Local Summer Vegetables:
Zucchini, Fennel, Eggplant, Peppers & Onions
Baby Summer Squashes
Marinated Small Potatoes
Local Artisan Cheeses
Crackers and Flatbreads**

Al Fresco Dinner

Caprese Salad: local tomatoes, Al Ducci's Mozzarella & CCG basil

Local Artisan Breads

Grilled lemon & basil Garden of Spices Chicken

Thinly sliced Al Fresco Sirloin on fresh greens with chimichuri sauce

Roasted Sheldon Farm corn fiesta salad with green beans

Al Fresco Vegetarian Selection

Spoonful Caterer's caramelized onion & summer squash torte

Al Fresco Dessert

**Courthouse cobbler with Battenkill Creamery whipped cream,
Gardenworks blueberries and CCG mint**

Coffee and tea

Available at the bar

Wine by the glass or bottle

Beer

Ice Tea and Lemonade