

Quinn ♥ Nick

Cocktail Hour

Stationary Display Trio

- ◇ Summer Garden Market Table ~ Fresh and Roasted Vegetables with Signature Fried Pita, Roasted Beet Hummus and French Onion Dip, Local and Imported Cheeses, Smoked Summer Sausage
- ◇ Classic Upstate Salt Potatoes in Drawn Butter served in bamboo boats
- ◇ Salsa Trio ~ House made Chips with Traditional Pico de Gallo, Mango Habanero Salsa, Bacon Salsa Verde and Guacamole

Hors d'oeuvres At Will

- ◇ Santa Fe Deviled Eggs
- ◇ Sea Scallops Wrapped in Peppered Bacon
- ◇ Buffalo Chicken Micro-Slider on Buttermilk Biscuit
- ◇ Brioche Lobster Roll
- ◇ Ireland surprise Hors d'oeuvre

Dinner

- ◇ Summer Caprese Salad ~ Local, Heirloom Tomatoes, fresh Mozzarella and Italian Basil Pesto in a Romaine Heart
- ◇ House Recipe Focaccia with Whipped, Sweet Cream Butter
- ◇ Utica Greens - Family style

Plated Entrees

- ◇ Roasted Breast of Chicken with drumette, Sage and Goat Cheese Crispy Skin
- ◇ Braised Double Cut Pork Chop, Black Cherry Demi-Glace
- ◇ Roasted Wild Salmon, Fresh Dill, Meyer Lemon Sauce
- ◇ Quinoa stuffed Acorn Squash, Spinach, Craisins (vegan)

(Grilled Asparagus and Toasted Wild Rice will accompany all but the vegan option)

