

EQUESTRIAN CHEF'S TABLE

Saturday, November 4th

STARTERS

Buffalo Chicken Cheese Dip (V, AVG)

Blue Cheese, Chicken, Buffalo Sauce, Mozzarella, Celery, Carrot, Fresh Herbs

Hummus & Vegetables

Traditional Hummus & Fresh Vegetables

Broccoli Cheddar Soup

Domestic & Imported Meat & Cheese Board

SALADS

Garden Salad (V, VEG, AVG)

Cucumber, Cherry Tomatoes, Shredded Carrots, Ranch Dressing

Chef Salad (AVG)

Romaine, Ham, Hard Boiled Egg, Red Onion, Cherry Tomato, Blue Cheese Crumble,

Balsamic Dressing

APPETIZERS

Pulled Pork Sliders

Hawaiian Slider Rolls, Kansas City BBQ Sauce

ENTREES

Roasted Garlic Crusted Sirloin Strip

Homemade Streak Sauce, Horseradish,

Roasted Tri Colored Potatoes (V, AVG)

Herb, Garlic, Oil

Roasted Brussel Sprouts (AVG, V)

Lemon, Parsley

Macaroni and Cheese

FANFARE

Pat LaFrieda Italian Sausages

Traditional Toppings

Portobello and Spinach Empanadas

DESSERTS

Nutella Mousse

Chocolate Chip Cookies (V)

Blondie Brownies (V)

Seasonal Fresh Fruit (AVG, VEG, V)