

## **Organic Buffet Sample Menu**

### **Perfect for Environmentally Conscious Groups**

*Salad of Local Greens with Baby Pear Tomatoes, Micro Basil,  
Foccacia Croutons and Fennel*

*Tomato Salad-with Corn Shoots, Black Beans and Grapefruit;  
Served with an Ancho Chili Vinaigrette*

*Gazpacho Pasta Salad Made with Whole Wheat Penne Pasta  
and Peppers, Cucumbers, Spring Onions; Served with White  
Balsamic Vinegar*

*Sweet Grass Dairy Goat Cheese Torta Rustica; A Puff Pastry  
Crust with Spinach, Chevre, Eggplant and Roasted Red  
Peppers*

*Ashley Farms Chicken with Red Curry Pasta; A Free Range  
Grilled Chicken with Pasta, Smothered in a Complex Sauce of  
Thai Curry with Hints of Basil and Cilantro*

*White Oak Pasture Grass Fed Beef Meatloaf with Shiitake  
Mushrooms, Vidalia Onions & Miso Gravy*

*Seasonal Selections of Two Vegetables to Complement your  
Buffet*

*Organic Brown Rice with Pumpkin and Cranberries*

*Bakery Fresh Breads*

*Rainforest Tarte with Chocolate and Cashews  
Seasonal Fruit Cobbler*