

MENU

For the Reception of *Marianne Weir* and *Christian Lowe* Hors d'oeuvres (5:45pm-6:45)

- Passed - Roast Beef, sliced on Crostini with OB House Made Ketchup
 - Passed - Goat Cheese "Bruschetta" on Crostini with Tomato Relish
 - Assorted Cheeses & Fresh Fruit with Cantaloupe, Strawberries, Grapes, White Cheddar, Gorgonzola & Smoked Gouda
 - Crab & Shrimp Dip with Pita Bread & Toast Points
- ** Last Two items are presented outside on the deck, across from the outside bar.

Main Buffet (6:45pm)

Rosemary Roasted, semi-boneless Chicken Breasts & Legs

In natural reduction with fresh herbs

"Bourbon Street" Roasted Porkloin

With Mustard-Horseradish Cream

Shrimp Penne Pasta

With Spring Vegetables in an Herbed Garlic & Olive Oil Sauce with Pecorino Cheese

Mixed Vegetable Ratatouille

Zucchini, Squash, Eggplant, sweet Onions & stewed Tomatoes with fresh Basil

Caesar Salad

With crisp croutons, Romaine Lettuce & Pecorino Cheese in Lemon-White Anchovy Vinaigrette

Mashed Potatoes

Bistro Style Bread, sliced by Pork Platter with Butter