



## ***Pig Roast Picnic***

### ***As Guests Arrive***

*Pre Ceremony Refreshment*

***Canisters of Citrus Water  
& Arnold Palmer***

### ***Cocktail Hour***

#### ***Passed Hors d'oeuvres***

Petite Burgers on a Seeded Bun  
with Cheddar, Ketchup, and a Pickle

Chipotle Chicken Quesadillas with a Dollop of Sour Cream

Edamame Dumpling with Hoisin Ginger Sauce  
Served in a Tasting Spoon

### ***Presentation Station***

#### ***Salsa Bar***

mango and black bean, fire roasted tomato, verde, guacamole, and chef's seasonal choice  
\*house-made tortilla chips: wheat, sundried tomato, and spinach

**Buffet Main Fare**

***Whole Roasted Local Pig***

chef carved and presented with espresso barbeque sauce

***Rustic Red & Green Cabbage Slaw***

***Black Coffee BBQ Smoked Beef Brisket***

topped with a tangy seasonal chutney

***Three Cheese Ravioli***

sweet basil and sautéed cherry tomatoes

***Roasted Asparagus***

***Roasted Yukon Gold & Sweet Potato Wedges***

***Kale Caesar Salad***

Traditional croutons & Caesar Dressing

***Corn Bread & Biscuits***

\*butter

**Dessert**

***Assorted Pies***

cherry, apple, and blueberry

With chantilly cream

***Locally Roasted Coffee Service***