



## DINNER 2014

### Menu #3 Vegetarian selections

White Bean and Sage spread topped with Fresh Tomato and served with a selection of house made crostini & crackers

Goat Cheese round served with herbed crostini and water crackers, topped with fresh rosemary, garlic and cracked pepper, drizzled with fruity California olive oil

Petite Quiches with roasted red peppers, Gruyere, white cheddar and slivered chive

The Farmers Market Vegetable platter:  
Pear tomatoes, English cucumber, young carrots, roasted leeks, marinated new potatoes, bell peppers, roasted fennel, & all drizzled with light white wine vinaigrette

Sweet Potato Enchiladas with fresh spinach, white cheddar cheese, avocado, topped with tomatillo sauce and baked. Served with black beans

Baby Greens and Arugula Salad with Grapes, Fennel, Gorgonzola and candied Pecans

Selection of petite house-baked cupcakes for dessert