
Hors d'oeuvres:

Local Lancaster county cheeses, crackers and crostini

Charcuterie display of meats, olives and mustards

Grilled shrimp cocktail with adobo rub and fresh lime

Assorted canapes, including smoked salmon, caviar, roasted beet butter and roasted fennel

Shrimp & Crab Galette

Veggie crudité, hummus and baba ghanouj

Salad:

Harvest Lane organic green salad with arugula and radicchio, honey mustard vinaigrette

Entrée

**Roasted tenderloin tips of beef, local mushrooms, caramelized shallots with a truffle
peppercorn demi-glace**

**Chicken will be a European chicken roulade with raclette (soft French cheese, herbs and
prosciutto ham)**

Veggie dish will be the quinoa pilaf with roasted root vegetables.

Grilled asparagus.

Dessert

Sticky Toffee Pudding with macerated currants and caramel sauce
