
MENU FOR MUSIC OF THE SPHERES: JUNE 15, 2019

HORS D'OEUVRES:

- Jerk Chicken on Plantain Chips with Mango Chutney
- Wild Mushroom Toasts
- Shrimp Ceviche served in Asian Spoons

BUFFET DINNER:

- Herb Roast Organic Chicken Breast with Lemon and Garlic
Au Jus
- Line Caught Scottish Salmon served with Mango Pineapple Salsa
And Cucumber Dill Greek Yogurt
- Heirloom Tomatoes
- Grilled Vegetable Platter
- Citrus Marinated Asparagus
- Mixed Rice Pilaf
- Frizzled Brussel Sprouts with Pomegranite Seeds
- Organic Summer Salad
- Homemade Breads with Butter Pats
- A Wide Variety of Homemade Desserts