



## Farmhouse Cook-Out Level 2

### Buffet Lunch or Dinner

\$49 per person (\$58 as dinner)

#### **Welcome Station:**

- Hibiscus Iced Tea
- Strawberry-Basil Lemonade
- Assorted Old-Fashioned Bottled Sodas
  
- Selection of local cheeses, olives, artisanal crackers, grilled bread
- Vegetable crudité, spicy hummus, red pepper aioli

#### **Starters:** (choose one soup or salad)

- Smoky Tomato & Rosemary Soup
- New England Clam Chowder
- Southwestern Corn & Sage Soup
- Chopped Kale and Romaine Panzanella Caesar Salad - chopped romaine and Russian kale, grilled garlic croutons, heirloom tomatoes, cucumber, olives, roasted peppers, local blue cheese, spicy Caesar dressing
- Heirloom Lettuce Salad with Buttermilk Dressing
- Tomato Watermelon & Feta Salad

#### **Entrees:**

- Slow-Braised Beef Brisket with Kentucky Bourbon Barbecue Sauce
- Crispy Buttermilk Fried Chicken
- Baked Mac & Cheese – (optional: organic spinach, peas, carrots, cured tomatoes) with smoked Contoocook cheddar

#### **Sides:**

- Sage & Pepper Roast Fingerlings OR Country Potato Salad OR Summer White Bean Salad
- Green Bean Salad OR Creamy Cole Slaw OR Red Cabbage, Mango & Tomato Slaw
- House-Made Cornbread or Buttermilk Biscuits

#### **Dessert:**

- White Chocolate & Lime Mousse Parfaits
  - Assorted Cookies & Brownies
- OR** Assorted Summer Pies and House-Made Vanilla Ice Cream
- OR** Three Selections of Cupcakes