



Farm to Table Dinner

Outside at The Historic Atlantic Hotel
Will be relocated to the Ball Room in inclement weather

Date: Wednesday, September 18th

5pm-6:15pm Appetizers and Salad 6:30pm Dinner 7:30pm Dessert

Free Carriage Rides through Historic Berlin Live Music by George & Pat Bilenki

MENU

Served Buffet Style

First Course: Early Fall Vegetable Bruschetta, Fresh Herbed Goat Cheese with French Bread, Pickled Asparagus & Brussel Sprouts, Dilly Beans and Pickles, Sweet & Spicy Jalapenos

Second Course: Mixed Greens with Heirloom Tomatoes, Garlic Ranch Dressing, Brown Sour Dough Bread

Main Course: Roasted & Herb Rubbed NY Strip Steak accompanied by Shitake Mushroom Demi Glaze, Roasted Potato Medley, Pasta with Peppers & Butternut Squash (Vegetarian)

Dessert: Variety of Homemade Baked Goods made with Local Fruit, Eastern Shore Kettle Korn

This Dinner is brought to you by:

Chef Leo – The Atlantic Hotel Chef

Toby Gilbert – Gilberts Provisions

John Del Vecchio – Del Vecchio's Bakery

Ryan Nellans – Sconer

Produce from the following Farms:

The Bay Mushrooms, Baywater Farms, Bratten Farms, Chesterfield Heirlooms, Cross farms

Pickled Items: Cherry Walk Gardens & Preserves, Home Canning Classics

Flowers Donated by: Masterpiece Flowers & Bluebird Farms

Printing Donated by Ace Printing and Mailing

Tickets: \$50 per person

Table of 10 Sponsor to include logo on table \$600

Call 410-629-1722 to reserve or pay online at www.BerlinMainStreet.com/FarmersMarket *Additional fee added

Thank you to the following businesses for their donations!

