

35th Annual Auction

Dinner Menu

Appetizer Station

Fresh Seasonal Fruits and Berries GF/Vegan

Celebrating the season with sweet and juicy fresh fruits & berries

Crudités

The beautiful spectrum of color from the fresh vegetables is complimented by fresh greenery. Accompanied with fresh ranch and green goddess dipping sauces.

Fancy Pants Cheeses

Roasted garlic, local & imported cheeses, grapes & nuts served with assorted crackers.

Buffet

Maple Glazed Chicken with Mustard Jus GF/DF

Roasted Garlic and Herb Potatoes GF/DF

Yukon gold potatoes roasted with a garlic and herb olive oil.

Roasted Vegetables with olive oil & sea salt GF/DF

Berry Salad GF

A medley of spring greens topped with fresh berries, crushed candied hazelnuts, and feta all tossed in a delicate summer vinaigrette.

Rustic Bread

A simply crusty loaf of bread served with whipped butter.

Vegetarian Option

Corn Cake Stack Vegan, GF

Fresh sweet corn cakes stacked with a Cilantro Crema topped with arugula tossed in a cracked pepper glaze.

Roasted Garlic and Herb Potatoes GF/DF

Yukon gold potatoes roasted with a garlic and herb olive oil.

Roasted Vegetables GF/DF

with olive oil, sea salt and tossed in a light balsamic dressing.

Berry Salad GF

A medley of spring greens topped with fresh berries, crushed candied hazelnuts, and feta all tossed in a delicate summer vinaigrette.

Rustic Bread

A simply crusty loaf of bread served with whipped butter.