



# SUMMER

EAST COAST CATERING & EVENTS

## FARM FRESH MENU

### Appetizers

#### **Bourbon Honey Peach Crostini**

*Sweet Georgia peaches w/ whipped ricotta cheese. Topped w/ crispy pancetta, fresh basil & drizzled w/ Tennessee bourbon aged honey.*

#### **BBQ Chicken Flatbread**

*Slow cooked chicken, grilled onions, cheddar & mozzarella cheese, cilantro on a crisp flatbread. Drizzled w/ our citrus bbq sauce.*

#### **Mexican Street Corn Shooter**

*Char grilled local corn, cojita cheese, fresh cilantro, crema, In a tatin rimed shooter.*

#### **Summer Strawberry Balsamic Bruschetta**

*Fresh local strawberries, whipped fig & shallot cheese, Fresh basil & aged balsamic glaze.*

#### **Hopping John Cornbread Fritters**

*Classic Hopping John vegetables mixed w/ southern Cornbread batter. Lightly fried & served w/ serrano garlic aioli.*

#### **Char Grilled Shrimp Crisp with Avocado Salsa**

*Char grilled shrimp, fresh Florida avocado, tomato salsa. On a crisp thin artisan cracker.*



### Entrees

#### **Creamy Basil Chicken Skillet with Corn & Tomato**

*Skillet cooked chicken breast roasted to perfection. Finished w/ local cream, butter, fresh tomatoes & summer corn.*

#### **Grilled Harissa Chicken**

*Pasture raised chicken rubbed w/ African Tunisia seasoning. Grilled for a smokey, tangy & sweet flavor.*

#### **Honey Glazed Pork Chop with Mango Salsa**

*Locally sourced boneless pork chops seasoned, char-grilled & basted w/ local honey. Then topped w/ fresh Florida mango & cilantro salsa.*

#### **Dry Rubbed & Char Grilled Flank Steak**

*Locally sourced beef seasoned w/ our chef's dry rub & char-grilled to medium. Topped w/ sweet summer corn & artisan tomato salsa.*

#### **Summer Vegetable Cavatappi Pasta with Olive Oil Pesto**

*Summer squashes, summer corn, artisan tomatoes & charred onions in a olive oil pesto sauce. Tossed in an Italian Cavatappi pasta.*

#### **Spring Chicken Pancetta Macaroni**

*Roasted tossed chicken, crispy pancetta, roasted asparagus, spring peas, fire roasted tomatoes. Tossed in macaroni pasta w/ a lemon cream sauce.*



### Side Dishes

#### **Roasted Broccolini w/ Crisp Garlic Chips**

*Roasted tender broccolini seasoned & served w/ crisp garlic chips.*

#### **Creamy Garlic & Scallion Mashed Potatoes**

*Creamy, buttery mashed potatoes. Whipped with fresh roasted garlic & scallions.*

#### **Asparagus, Artisan Tomato & Chickpea Salad**

*Early summer asparagus w/ artisan tomatoes, summer cucumbers, red onions, black olives & feta cheese. Tossed in a lemon herb vinaigrette.*

#### **Summer Squash & Sweet Corn with Bacon**

*Locally grown summer squash, sweet corn, artisan tomatoes w/ apple wood bacon.*

#### **Antipasto Potato Salad**

*Baby Yukon potatoes, artichoke hearts, red onion, mozzarella, black olives & ripe cherry tomatoes. Tossed w/ fresh herbs & vinaigrette.*

#### **Broccolini & Radish Summer Salad**

*Warm torn crusty bread, broccolini, seasonal radishes, shallots & young seasonal greens. Olive oil & red wine dressing.*