

PLATED DINNER AT THE SALISBURY HOUSE
Des Moines

Cocktail reception

Asparagus Spirals

Biscuit with pimento cheese and prosciutto

Goat cheese and minted grape bruschetta

Hummingbird Cocktail

(Bombay Sapphire Gin, St. Germain, Fresh Lemon Juice, Sparkling
Water, Redbud Flowers)

Romaine, apple, and walnut salad with an apple parsley
vinaigrette with Frisian Farms Gouda

Chicken breasts with sage

Heirloom tomato salad

Corn pudding

Peach Streusel Tart with Templeton Rye caramel sauce and fresh
whipped cream

Coffee or Tea

\$34 per person