



Salisbury House Plated Dinner

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)

Salad

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

Dinner

- Chicken breasts with sage
- Heirloom tomato salad
- Corn pudding

Desert

- Peach Streusel Tart with Templeton Rye caramel sauce and fresh whipped cream
- Coffee or Tea

\$34 per person