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## **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**