

# SUMMER (JULY/AUG)



## HOR D'OEUVRES

### **TOMATO BRUSCHETTA**

fresh tomato bruschetta, garlic  
crostini, basil, parmesan

### **ELOTE**

grilled corn, cilantro lime creme',  
served on skewers

### **HUSK CHERRIES**

straight off the vine

### **GRILLED PEPPER SKEWERS**

assorted peppers stuffed with  
goat cheese and herbs

### **CUCUMBER GAZPACHO SHOOTER**

cucumber, yogurt fresh herbs

### **COMPRESSED MELON AND PROSCIUTTO SKEWER**

feta cheese

### **PIGS IN A BLANKET**

served with an array of dipping sauces

### **SALAMI AND CHEESE PLATTER**

### **BLUE CHEESE STUFFED DATES**

wrapped in bacon

### **SWEDISH MEATBALLS**

five spiced meatballs

### **GRILLED FLATBREAD**

ask for available flavors

### **SLIDERS**

american cheese, pickles,  
ketchup, mustard

### **FRUIT PLATTER**

## SALAD/SOUP

### **HOUSE SALAD**

Amos Deans garden mix, shaved baby  
carrot, sweet pickled radish, croutons,  
fresh herbs, lemon thyme vinaigrette  
or choice of dressing

### **PANZANELLA SALAD**

grilled tomatoes, fried bread, basil,  
mozzarella, balsamic

### **ROASTED BEET SALAD**

goat cheese, balsamic, fresh greens

### **\*WINTER SQUASH SALAD**

goat cheese mousse, caramelized  
onion, candied pecans, sage  
vinaigrette

### **GAZPACHO**

chilled tomato soup, cucumber,  
basil, spanish paprika

### **VICHYSOISE**

chilled potato and leek soup perfect  
for a hot day

# PASTA

## LASAGNA

choice of: classic italian, seafood or summer vegetable

## \*SHORT RIB RAVIOLI

fall mushrooms, peas, parmesan, mushroom veal jus

## \*LOBSTER TORTELLINI

grilled buffalo chicken, bacon, ranch, iceberg lettuce, tomatoes wrapped in a tortilla

## \*SHELLFISH GNOCCHI

mussels, clams, grilled shishitos, white wine, garlic, tomato sauce

# FROM THE GRILL

Amos Dean's offers a wood fired grill on site for premium entree selections. Choice of meat, vegetable, starch, with jus to accommodate.

## MEAT OPTIONS

\*New York strip  
\*Ribeye  
\*Ribeye cap  
Hanger steak  
\*Rack of lamb  
Prime rib  
Tri tip skewers  
\*Beef tenderloin  
\*Pork chop  
\*Lobster  
Chicken (any cut)  
Mediterranean chicken

## VEGETABLE SIDES

Glazed Baby carrots  
Green beans, crispy shallots, ponzu  
Grilled shishitos  
Roasted summer squash  
Cucumber and tomato salad  
Grilled Corn  
\*Glazed yellow wax beans  
Summer squash medley  
Farm slaw

## STARCH

Creamy polenta  
Mashed potatoes  
Blue cheese scalloped potatoes  
Roasted potatoes, salsa verde  
Black eyed pea ragout  
Brown sugar/rum glazed sweet potatoes  
Tabuli  
Cous cous

## VEGETARIAN ENTREE

### \*CORN RAVIOLI

huitlacoche, tomatoes, beans,  
butter ragout

### EGGPLANT PARMESAN

fried eggplant, tomato sauce, mozzarella

### GRILLED VEGGIE SKEWER

assorted vegetables marinated  
in mediterranean flavors

### LASAGNA

seasonal vegetables

## DESSERTS

### SOUR CHERRY PIE

### BLUEBERRY COBBLER

### CREME BRULEE

any flavor you desire

\* ITEMS NOT AVAILABLE FOR BUFFET