SOUPS

**Spring Minestra**
morels, spring onions, peas, favas, zucchini, squash, garbanzo beans and cannellini beans in a rich vegetable broth
garnished with a toasted orzo salad

**Crab “BLT” Bisque**
lump crab, tomato, hickory-smoked bacon, escarole garnished with sorrel pesto and dark rye dust

SALADS

**Nora’s Mediterranean Chickpea Salad**
with roasted peppers, red onion, parsley, tomato, couscous, pomegranate glaze

**Classic Garden**
with cucumber, tomato, radish, carrots and selection of buttermilk cabernet dressing or balsamic vinaigrette

**Arugula with Grilled Asparagus,**
goat cheese, toasted almonds, pickled shallots, pancetta, golden raisins, raspberry Riesling vinaigrette

DISPLAYS

**Seasonal Fresh Fruit and Berries**
with lime yogurt dipping sauce

**Spring Vegetable Assortment**
with onion dip and green goddess dressing

**Artisanal Cheese and Meats Display**
with old-world bread and chutney

**Seafood Cocktail Display**
with shrimp, scallops, mussels, calamari and salmon, served over smoked tomato Bloody Mary (adult)

COMPOSED DISHES AND SIDES

**Chicken Limone**
Blistered tomatoes, ramps, morels, semolina gnocchi, limoncello-basil silk

**Floribbean Striped Marlin**
arroz con gandules, roasted pepper medley, mango BBQ glaze, citrus/lump crab salad

**Herb Roasted Artichokes**
filled with grilled onions and hearts of palm, Minnesota wild rice (vegan and hypo allergenic)

**Chive Whipped Yukon Gold Mashed Potato**
Steamed Asparagus, Carrots, and Peas
with tarragon infused smoked butter
CARVING STATION

**Coriander Crusted Lamb Roast**
with chimichurri

**Locally Raised Pork Loin**
stuffed with spinach, farro, and dried cherries. Cabernet Franc reduction

**Garlic and Herb Crusted Baron of Beef**
with homemade whole grain mustard and horseradish soured cream

BREAKFAST

**Vanilla French Toast,**
strawberry-rhubarb compote, balsamic reduction, whipped cream

**Michiana Benedict**
with pea meal crusted Canadian bacon and Béarnaise sauce

**Fluffy Scrambled Eggs**

**Shaved Hash Browns**

**Applewood Smoked Bacon**

**Maple-Infused Breakfast Sausage**

ACTION

**Omelet a La Minute**

Live Smoking Gun-Sambuca Cured Faroe Island Salmon,
cantaloupe salsa, watercress

KIDS

**Chicken Tenders**

**Tater Tots**

**French Toast Sticks**

**Mac and Cheese**

**Steamed Corn**