

Master's Picnic

4-10-22

Sunday

\$25.00++

The Chef's Garden Presentation:

Romaine Lettuce, Artisan Greens, Baby Spinach

Poached Beets, Grape Tomatoes, Croutons, Red Onions, Blue Cheese Crumbles, Feta Cheese,
Cottage Cheese, Toasted Almonds, Craisins, Anchovies, Cucumbers, Sunflower Seeds, Kalamata Olives

Classic Caesar Salad

5 Dressings: Champagne Mimosa, Ranch, Blue Cheese, Apple Cider, Honey Lime, Oil and Vinegar

Hot Presentation:

Brioche Hamburger Buns and Sausage Rolls

Char-grilled Black Angus Chuck Burgers

Jimmy P's Sweet Italian Sausage – Sauteed Peppers and Onions
Marinara Sauce

Lemon and Oregano Scented Char-grilled Chicken Breasts

Crispy Beer-Battered North American Cod

Seasoned Kettle Chips and French Fries

Condiment Station:

Green Leaf Lettuce, Tasty Vine-Ripe Tomatoes and Onions
Sliced Provolone, American, Swiss, Cheddar and Swiss Cheeses
Crumbled Blue Cheese, Pickle Chips, Spears, Pepperoncini, Tartar Sauce,
Ketchup, Mayonnaise, Yellow Mustard, Dijon Mustard, Grain Mustard, Hot Sauces
Hot and Crispy Applewood Bacon

Sweet Ending:

Craft Your Own Ice Cream Sundae with Freshly Baked Cookies and Treats