

# Mediterranean Night Out

\$26 per guest

## Passed Appetizers

McGees Assorted Sausages

*An assortment of our housemade sausages  
grilled and sliced.*

Smoked Salmon Canape

*Our housemade brandy candy marinade smoked salmon  
flaked on a fried wonton and drizzled with dill sauce.*

Goat Cheese and Fig Canapes

*Goat cheese spread piped on a toasted round and topped  
with carmelized onions and fig slices. Drizzled with balsamic*

## Set down Appetizers

Gourmet Cheese Platter

*Assorted cheeses including artisan cheeses such as  
port salut, blue, goat, brie etc. Served with crackers and  
assorted sliced breads. Garnished with grapes  
and assorted olives.*

## Buffet

Caprese Salad

*Alternating slices of fresh mozzarella, tomatoes, basil  
chiffonade, and drizzled with balsamic vinaigrette*

Spinach and Arugula Salad

*Spinach and Arugula tossed with sliced apple, pine nuts,  
goat cheese, and a balsamic vinaigrette*

Ratatouille

*Utilizing the great local and fall vegetables:  
Sliced zucchini, yellow squash, sliced red onion, tomatoes,  
and eggplant roasted with herbs and finished with lemon juice.*

Apricot and Shallot Stuffed Pork Loin  
*Roasted and sliced. Finished off with a apricot glaze.*

Butternut Squash Stuffed Manicotti  
*Roasted butternut squash, ricotta, and sage stuffing  
topped with a white wine cream sauce with parmesan*

Foccacia