

CORPORATE COOKOUT

Stationed

Homemade Corn and Flower Tortilla Crisps Served with

Creamy Avocado Mousse

Flavored with Hints of Lime and Smoked Paprika

Black Bean Pico de Gallo

with Red Pepper Cucumber Relish

Tomatillo Salsa

Fire Roasted and Finished with Mild Jalapeno Confetti

Fresh Fruit Medley

Salad

Chopped Bibb Lettuce, Field Greens, Italian Flat Leaf Parsley and Green Onion Served with Dijon Red Wine Vinaigrette

Buffett

Pulled Free Range Chicken Breast

with Smoked Tomato Barbeque Sauce

Smoked Brisket

Apple Hickory Smoked and Rubbed with Signature Spices

Cajun Corn Maque Choux

Fresh Summer Corn Tossed with Fresh Tomato, Diced Green Pepper and Red Pepper Cream

Tomato Mosaic

Variety of Fresh Sliced Heirloom Tomatoes Garnished with Arugula and Fresh Herbs

Warm Summer Potato Salad

A Collection of Summer Potatoes in a Variety of Colors Lightly Tossed in a Parsley and Rosemary Vinaigrette

Dessert

Assortment of Homemade Cookies Brownies and Other Sweets