

# FOURTH OF JULY CRUISE

JULY 4, 2019

## PASSED HORS D'OEUVRES

COCKTAIL FRANKS IN A PUFFED PASTRY

BBQ CHEDDAR SLIDERS

SHRIMP SALAD ROLLS WITH LEMON ZEST

JAPANESE CHICKEN SKEWERS WITH SAKE, GINGER, & GARLIC

CONFETTI POTATO SKINS WITH BACON, SOUR CREAM, & CHIVES

CAPRESE SKEWERS WITH HEIRLOOM TOMATOES, FRESH MOZZARELLA, & FRESH BASIL

## BUFFET PRESENTATION

### CHOPPED ROMAINE SALAD

FETA, STRAWBERRIES, PECANS, CHERRY TOMATOES

TOSSED IN A RASPBERRY VINAIGRETTE

### FARFALLE PASTA

TOMATO BASIL CREAM & DICED SUMMER VEGETABLES

### HERB RUBBED CHICKEN BREAST

LEMON, ROSEMARY, & GARLIC OLIVE OIL

### BRAISED BBQ BRISKET

SLOW COOKED OVER SIX HOURS | | SERVED WITH CRISPY SLAW

### BUTTERY STREET CORN ON THE COB

### PARMESAN & GARLIC MASHED POTATOES

### CORIANDER MAPLE GLAZED CARROTS

## SWEET CONCLUSIONS

ICE CREAM SUNDAE BAR

WAFFLE CONES & ASSORTED TOPPINGS

BROWNIES & BLONDIES

