We personally design menus to suit your needs. We can satisfy any distinctive taste you may have.

> email <u>chefbrianleri@gmail.com</u> Chef Brian Leri cell 412-580-2121

ARMSTRONG FARMS SUMMER GRILL MENU

PASSED HORS D' OEUVRES

GRILLED PITA BREAD WITH MELTED BRIE CHEESE AND FRESH BLUEBERRY COULIS
GRILLED CHICKEN SATAY KEBABS WITH PEANUT SAUCE AND SCALLIONS

DINNER

MIXED GREENS SALAD WITH WATERMELON, CANDIED ALMONDS, CRUMBLED FETA CHEESE, CUCUMBERS AND RASPBERRY VINAIGRETTE (SERVED SIT-DOWN)

ASSORTED BREADS, BUTTER AND DIPPING OIL (SERVED AT GUEST TABLES)

BUFFET

CEDAR PLANKED BROWN SUGAR GLAZED SALMON

CHICKEN PICATTA

GRILLED ASSORTED VEGETABLES

ROASTED FINGERLING POTATOES WITH HERBS AND MINCED VIDALIA ONIONS

COFFEE, TEA AND ICED TEA

\$ 25.95 PER PERSON

(ABOVE PRICE DOES NOT INCLUDE TAX, GRATUITY OR RENTAL NEEDS)

ALL MENUS CAN BE CUSTOMIZED TO ACCOMODATE YOUR SPECIFIC NEEDS