



RED, WHITE & BREWS

SUNSET DINNER ON THE TERRACE

Monday, July 3rd, 2017

Summer Field Greens

Organic baby lettuce with candied walnuts, dried cherries, crisp apple wedges, curly carrots, with raspberry vinaigrette and creamy herb dressing

Hearts of Romaine Caesar

Tossed to order by Chef Attendants with Beverly's signature dressing, shaved parmesan cheese and crumbled croutons

Fresh Fruits

Array of sliced melons, pineapple, fresh berries, tropical papaya

Fresh Broccoli-Bacon-Grape Salad

With sweet creamy dressing and toasted almonds

Angel Hair Pasta Salad

Diced red, green, yellow peppers with slivered red onion, salami and Italian vinaigrette

Cheese Display

Cocktail cubed Cheddar, Swiss, and Pepper jack
Served with assorted crackers and toasted baguette

Resort Rolls Butter

Bacon Sautéed Rainbow of Beans

Sautéed with hickory bacon, garlic and slivered sweet onions, rainbow sweet carrots

IDAHO POTATO MARTINI STATION

Martini glasses with choice of Russet White Cheddar mashed potatoes or Yukon Gold mashed potatoes. Topping Station includes mushroom ragu, crème fraiche, hot melted butter, prosciutto, smoked bacon, chives, fresh salsa, Asiago and cheddar cheese, Bacon vodka sour cream and mini baked potatoes in truffle butter. Each topped with Gaufrettes potato chips

BEER CAN CHICKEN

Hand-rubbed with our special spice blend then smoke-roasted
Smokey barbecue sauce.

ROASTED BARON OF BEEF

Beef au jus, creamy horseradish

Chocolate Soufflé Cake, Miniature Crème Brûlée,
Petite Huckleberry Cheesecake