



Blossom

CATERING COMPANY

Buffet

Salads

County Line Mixed Greens

Balsamic Vinaigrette, Pickled Red Onion, Candied Pecan

Salad of Frisee and Endive

Goat Cheese, Tangerine, Candied Pecans and Campari Vinaigrette

Local Heirloom Tomato Caprese

Fresh Mozzarella, Basil, Aged Balsamic (Summer)

Main Courses

Slow Cooked Filet of Beef

Caramelized Shallots, Cabernet Demi Glace

Roasted Filet Of Salmon

Pink Peppercorn-Citrus Beurre Blanc

Mary's Chicken & Wild Mushroom "Fricasee"

Served in a Creamy Morel Sauce

Ricotta Tortellini

Brown Butter, Toasted Pine Nuts

Sides

Roasted Baby New Potatoes

Garlic-Parsley Butter

Black Truffle Potato Gratin

Organic Roasted Vegetable Medley

From Kicking Bull Farms

Glazed Beets

Tangerine, Chives

Grilled Asparagus

Blood Orange Hollandaise

Locally Baked Bread

House-Made Cultured Butter, Sea Salt