

Samhain 2017 Feast



A Taste of the Mediterranean

First Remove: Italy

Antipasti Plate: prosciutto, dry salami, assorted olives, marinated artichoke hearts, bocconcini cheese drizzled in olive oil, and marinated fire roasted red bell peppers

Italian Wedding Soup: chicken broth with mini Italian meatballs (pork & beef), orzo pasta, kale and carrots sprinkled with Parmigiano-Reggiano cheese

Homemade bread and butter: homemade bread from Bothaiedr with plain and garlic butters

Pasta: Spinach rotini with alfredo sauce and Penne pasta with Bolognese sauce, sprinkled with Parmigiano-Reggiano and fresh cracked black pepper

Tiramisu: Italian style custard layered between espresso flavored, lady finger cookies

Second Remove: Greece

Greek Salad: Roma Tomatoes, Cucumber, Bell Peppers and Red Onion in an olive oil/lemon juice dressing with optional feta cheese and Kalamata olives (on the side)

Chicken Souvlaki Skewers: Chicken breast meat, marinated in lemon juice and garlic, grilled to perfection!

Roasted Lemon Potatoes: Potato wedges, marinated in olive oil, lemon and garlic, roasted to achieve a nice crust on the outside, tender on the inside.

Baklava: Philo Pastry, Walnuts, and Honey baked together for this sinfully sweet but decadent dessert

Third Remove: Spain and France

Spanish Rice: browned rice cooked in chicken broth accompanied by garlic, onion and tomato

Spanish Salad: fennel, red onion, navel oranges and mint amidst a light citrus and yogurt dressing

Classic French Green Salad: Spinach, Bibb Lettuce, Romaine Lettuce drizzled in a fresh chive and tarragon dressing with brie cheese

Classic French Roast Beef: Beef roasted with root vegetables, served with its own au jus

Assorted French Macarons: Almond meringue cookies in an assortment of flavors with various fillings