

The Maine Meat Up

Tuesday, August 18th at 4:30pm

*Featuring a multi-course family style menu crafted by guest chefs from:
Colvard & Co., Dennis Food Service, and NEOC's Executive Chef.
This relaxed lakeside gathering celebrates bold flavors and local ingredients, one bite at time.*

Cocktail Hour & Grazing Stations

Live music performed by Trish King 4:30 - 5:30

A Rustic Charcuterie Spread Featuring Colvard & Co.'s Handcrafted Sausages, Complemented by Roasted and Pickled Fruits and Vegetables, Bold Housemade Sauces, and a Variety of Crackers.

Garden & Grain

Bitter Greens with Grilled Stone Fruit, Shaved Radish, Candy-Stripe Beets, and Pickled Ginger Dressing
Served with Jalapeño Sausage Cornbread and Rhubarb Butter.

Bahn ME

Colvard & Co. Sesame Sriracha Sausage, Pickled Vegetables, Sausage Jam, and Fresh Cilantro on Toasted Artisan Bread.

We Meet Again

Roasted Garlic Tortellini with Smoked Vidalia Onion, Wilted Spinach, Roasted Shiitake Mushrooms, Locatelli Romano, and Colvard & Co. Spicy Fennel Sausage Broth.

Strudel Me This

Spinach, Fennel, and Sweet Corn Strudel with Heirloom Tomato Relish, White Balsamic Butter, and Colvard & Co. Thyme Chicken Sausage.

The Zest Is Yet to Come

Lemon Curd with Colvard & Co. Candied Blueberry and Black Pepper Sausage, served with a Citrus Shortbread Cookie.

\$65 per person, plus tax and gratuity.

***This curated menu was brought to you by:
Chelse Cram, Carter Light, and Trevor Lizotte.***

