



# Provisions' Summer Features

## Featured Specialty Cocktail

### *Peach Basil Moscow Mule*

Peach Vodka, Ginger Beer, Lemon & Garnished with Fresh Basil

## Hors D'oeuvres

### *Grilled Vegetable Bruschetta*

Olive oil and herb infused crostini spread with pesto and topped with a mixture of grilled vegetables and garnished with ricotta salata

### *Mini Flatbread Pizzas with Peach & Brie*

Thin flatbread pizzas topped with grilled peaches, brie cheese, arugula and drizzled with balsamic glaze

### *Lobster and Corn Fritters*

Fritters made with lobster and corn, fried until golden and served with a lemon basil aioli

### *Smashed Blackberry & Goat Cheese Crostini*

Challah bread toasts smeared with goat cheese and topped with smashed blackberries, garnished with fresh mint

## Soups & Salads

### *Chilled Avocado and Crab Soup*

Rich chilled avocado soup garnished with jumbo lump crab and mango

### *Spicy Watermelon Gazpacho*

Chilled pureed watermelon, tomato, serrano pepper and cucumber soup and garnished with gilled watermelon and basil

### *Arugula and Italian Plum Salad*

Italian plums, halved on a bed of arugula tossed in a lemon olive oil dressing and topped with shaved parmesan

### *Watermelon Radish, Watermelon & Goat Cheese Salad*

Shaved watermelon radishes, fresh seedless watermelon and goat cheese dressed in a champagne vinaigrette





## Entrees

### *Red Snapper with Tomato and Watermelon Salsa*

Red Snapper fillet seared and topped with a tomato and watermelon salsa

### *Spicy Braised Chicken with Citrus and Rhubarb*

Boneless breast of chicken with the wing-tip intact cooked until golden with fennel, ginger and onion, topped with a maple wine citrus sauce

### *Roasted Beef Tenderloin with a Plum and Jicama Relish*

Whole tenderloin of beef cooked medium rare and served with a crunchy plum and jicama relish

### *Cumin, Honey and Mint Marinated Lamb Chops*

Lamb loin chops marinated in cumin, honey and mint and caramelized on the grill

### *Toasted Quinoa Cakes with Vegan Tahini*

Quinoa cakes made with finely chopped spinach, tomatoes, and fresh herbs  
Served with a vegan yogurt tahini sauce

## Sides

### *Summer Squash Risotto*

Creamy Italian rice laced with squash and parmesan and garnished with micro herbs

### *Roasted Rainbow Potatoes with Spring Herbs*

Tri-colored potatoes with basil, chives, dill, garlic and drizzled with olive oil

### *Grilled Lemon Zucchini*

Zucchini cut thin and grilled, tossed with lemon herb vinaigrette and garnished with parmesan cheese and pine nuts

### *Spring Vegetable Bundles*

Red and yellow peppers, asparagus and carrots bundled and tied with green onion

## Sweet Endings

### *Sponge Cake with Limoncello and Balsamic Strawberries*

Sponge cake with strawberries soaked in balsamic and limoncello with a fluffy limoncello buttercream

### *Mini Peach Upside Down Cakes*

Individual vanilla cakes baked with caramelized brown sugar peaches

### *Vegan S'mores Pie*

Gluten-free and vegan s'mores pie topped with homemade vegan marshmallow fluff

