

Join Us for Festival Dinners in the Pavilion

SAT | AUG 4 | 6:30 PM

PASSED HORS D'OEUVRES

- Hot Cheese Soufflé and Crackers **V**
- Tostones, Sorullitos, Mofongitos with Caribbean Cocktail Dipping Sauce **V D G**
- Shrimp Ceviche Pineapple Skewers **D G**
- Braised Oxtail Canape, Chili Pepper Marmalade **D**

BUFFET

- Wood Roasted Chicken with a Tamarind Glaze, Mango and Cilantro **D G**
- Wild Caught Red Snapper Creole **D G**
- Ajimojili Sauce – Olive Oil, Peppers, Onions, Garlic and Oregano **V D G**
- Yellow Rice with Gandules **V D G**
- Pink Beans in Tomato Sauce **V D G**
- Yuca Pasteles with Braised Pork and Olives **D G** (vegetarian version available)
- Sancocho: Tropical Root Vegetable Stew **V D G**
- Tomato, Sweet Pepper, Cucumber and Green Bean Salad with Basil **V D G**
- Tropical Slaw: Cabbage, Carrot, Sliced Chayote, Orange Herb Vinaigrette **V D G**
- Jalapeno Cornbread, Guava Butter **V**

DESSERT

- Tres Leches Cake with Passion Fruit Puree **V**
- Tropical Fruit Parfait **V D G**

FRI | AUG 17 | 6 PM

PASSED HORS D'OEUVRES

- Hot Cheese Soufflé and Crackers **V**
- Onion and Gruyère Tartlets **V**
- Ahi Tuna Crudo with Pineapple and Cucumber **D G**
- Lamb Polpette, Tomato Basil Dipping Sauce **D G**

BUFFET

- Carved Filet of Beef, Porcini Chasseur Sauce **D G**
- Seared Salmon, Country Mustard and Shallot **G**
- Alsatian Potato and Leek Pie with Thyme **V**
- Summer Ratatouille **V D G**
- Salad of Garden Green Beans, Snap Peas, Lemon Confit, Dill **V D G**
- Lentil Salad with Tomato, Cucumber, Grapes, Lemon Scallion **V D G**
- Belgian Endive, Frissé, Citrus, Fennel, Watermelon Radish, Mint Honey Vinaigrette **V D G**
- Crusty Sourdough Bread, butter **V**

DESSERT

- Dark Chocolate Tart, Blackberries, Chambord Whipped Cream **V**
- Summer Berry Parfait **V D G**

DINNER TICKETS: \$75

TO PURCHASE: (607) 547-2255

or contact your Development representative
at ext. 297, 208, 212, 207



- V** vegetarian
- D** dairy free
- G** gluten free
- VE** vegan

Festival Dinners are catered by The Horned Dorset. The Horned Dorset is proud to support small farms, serve products from local farmers and from their own organic gardens.