

# Summer Picnic

July 20, Saturday

20-300 People

## Menu Option #1:

Displayed Hors D'Oeuvres:

- Warm Sherried Crab Dip with French Bread Croutons
- Herbed Pita Chips with Roasted Garlic Hummus

Buffet Dinner:

- Lion's Club BBQ Chicken
- Pulled BBQ Pork
- Red Potatoes with Sundried Tomatoes, Artichokes and Arugula in a Parsley Vinaigrette
- Local Silver Queen Sweet Corn Salad with Fresh Dill and Roasted Red Peppers
- Fresh Fruit Salad
- Sharp Cheddar Buttermilk Biscuits
  
- Peach Crisp
- Chocolate Cheese Cake
- Fresh Brewed Iced Tea & Lemonade

## Menu Option #2:

Displayed Hors D'Oeuvres:

- Warm Bacon and Spinach Dip with French Bread Croutons
- Black Bean Dip with Avocados, Fresh Garden Salsa and Tortilla Chips

Buffet Dinner:

- Maryland Backfin Crab Cakes
- Fried Chicken
- Asparagus and Shiitake Salad with a Rosemary Vinaigrette
- Creamy Red Potato Salad
- Sliced Garden Fresh Tomatoes
- Fresh Fruit Salad
- Cheddar Corn Bread
  
- Fresh Fruit Cheese Cake
- Chocolate Chocolate Chip Cake With Raspberry Preserves and Chocolate Buttercream Icing
- Fresh Brewed Iced Tea & Lemonade