

Dreamland Theater

June

Author Meet & Greet

Virginia Ham and Gruyere palmier / wasabi and sriracha devilled eggs

minted spring pea and fava bean crostini w/ micro green basil

Baby NZ Lamb chops w cherry demi

Beth's small rolls w Vermont buttah

Giant Greek salad w/ Nicoise olives, Lebanese cucumber and heirloom tomatoes,

baby arugula, feta vinaigrette, petite mizuna greens

Whole lemon-roasted Irish line-caught Salmon

Grilled boneless, skinless, organic Chicken, both served w/ dill-yogurt Tzatziki

Pomegranate confetti rice pilaf

platter of farm-stand rstd mini vegetables w/ fresh herb drizzle

Pistachio-cardamom Baklava w Rosewater wh cream and a Greek Almond Torta w/

rstd Almond Gelato

1 bartender, 3 servers, 3 kitchen

rentals itemized under separate cover TBD