

# Friends of the Kennedy Martin Stelle Farmstead Arts Gala

## Colonial American Farm-to-Table Menu 2 October 2021

*Cocktail Hour with The Enslows Colonial Music 6-7pm*

*Silent Auction in the Barn 6-8:30pm*

*Note: Appetizers during Cocktail Hour will have descriptions and allergens marked!*

<b><i>Appetizers - Passed/Served on Individual Plates or Served by us in Chafing Dishes</i></b>	
M	Barbequed Summer Sausage
GF, M	Hearty Beef Kabobs with Ginger Tamari Sauce
D, GF, V	Ben Franklin's Broccoli-Cheddar Curd Bites
D, G, V	Colonial Williamsburg Mini Potato Pancake
GF, S	Chilled Shrimp with Lemon & Cocktail Sauce
GF, N, M	Patrick Henry's Skewered Chicken with apricot glaze
D, G, V	Autumn Harvest Ravioli Duo (Spinach/Pumpkin with a Sage & Butternut Squash Puree)
<b><i>George Whitefield's Colonial America's Favorite International Antipasto Selections (Dedicated server will plate your selection and provide toothpicks)</i></b>	
D, GF	Fresh Mozzarella cheese
GF, V	Pepperoncini Peppers, Roasted Red Peppers, Marinated Artichoke Hearts & Cherry Tomatoes, Roasted Garlic, Hummus with Lemon Garlic Puree using EVOO
G, V	Acini Pepper with Spinach
D, GF, V	Parmesan Cheese, Pesto
G	Flatbread Crisps & Crostini

### ***Salad & Main Course Served at your Table 7-8pm***

<b>Thomas Jefferson's Grilled Baby Gem Salad Plate</b>	
GF, V	Char-grilled baby gem lettuce, roasted corn, black beans, roasted grape tomatoes, red onions, cucumber, roasted red grape vinaigrette dressing
<b><i>Note: Thomas Jefferson loved his vegetables and was extremely creative at his President's House dinners across the White House</i></b>	
<b><u>History Chooses / Select One of the following 3 entrees:</u></b>	
<b>Choice 1: Sir Loin, the Baron of Beef</b>	
D, GF, M	Sir Loin, the Baron of Beef with an old fashioned demi glaze
D, GF	- Crispy Duchess Potato
GF, V	- Roasted Brussel Sprouts & Baby Carrots
<b>Choice 2: Char Grilled Salmon Filet</b>	
D, GF, S	Char-Grilled Salmon Solar Oceanum Atlanticum with a delicate apricot glaze
GF, V	- Rice, Roasted Brussel Sprouts & Baby Carrots
<b>Choice 3: Benjamin Franklin's Favorite Vegetable Roast</b>	
GF, V	Fresh Broccoli, Cauliflower, Asparagus, Carrots, Brussels Sprouts, Red Onion, Roasted Peppers, Butternut Squash, Potato
GF, V	- Endive with Ginger Hummus Sauce
<b><i>Note: Not only an inventor, lawyer, etc., Ben Franklin was also a food connoisseur!</i></b>	

<b>On every table, a selection of freshly baked American 17th Century breads</b>	
D, G	- Gingerbreads
D, GF	- Samuel Hopkins' Sweet Potato Rolls
D, G	- Potato Bread
D, G	- Bacon Jalapeno Cheddar Beer Bread
D, GF, V	- Butter
GF, V	- Margarine

***Program, Music Concert with The Enslows & Dessert 8-9pm***

***SILENT AUCTION ENDS at 8:30pm SHARP!***

<b>House-made Colonial American Signature Desserts Brought to Your Table</b>	
D, G	- Colonial Apple Crisp
D, GF	- Mary David Waits Pumpkin Pie
D, GF	- Heartland Cheesecake
D, G, N	- Assorted Colonial Cookies

<b>Red/White Wine/Beer, Coffee &amp; Tea Served at the Bar</b>	
GF	- Red & White Wine (ID Required)
G	- Samuel Adams Beer (ID Required)
GF	- Freshly Brewed Coffee & Decaf
GF	- Hot Water and a Selection of Black, Green, Herbal Teas

**Guide to Allergens listed above:**

D	Contains Dairy
G	Contains Gluten/Wheat
GF	No Wheat (rice flour sub. If needed)
M	Contains Meat
N	Contains Nuts
S	Contains Seafood
V	Vegetarian/no Animal Products

***Please note: Menu is subject to change or substitutions due to availability of farm-fresh items; allergen information will be updated if needed and made available at the event.***