

Shully's Cuisine & Events
Menu for SANC Gala
Friday, May 1, 2009
Based on 200 guests

Passed Hors d'Oeuvres
Castle Rock Organic Deviled Eggs

Kenosha County River Valley Ranch Button Mushrooms stuffed with Kleiber Farm's Fresh Sausage

"Big Ed's Saxon-Greenleaf Farm" Cheese Tartlets

Meadow Creek Farm's seared Elk Loin, sliced thin
Served on buttery Brioche with Lingonberry

Beltie Beef Grass Fed Organic Summer Sausage with Cornichon

First Course

Rushing Waters' Smoked Rainbow Trout Salad
With Growing Power's winter greens, organic apples, chives, Peroutka's Bacon,
Willoway Farm's hard cooked egg & our house fresh herb vinaigrette

Artisan Rolls and Butter

Guest Choice Entree

Ruegsegger Farm's Slow Braised Grass Fed Beef Short Ribs with Roasting jus sauce
On a bed of Growing Power's winter Spinach and Kenosha County River Valley Ranch
Mushroom assortment with Lakeside Horseradish, Skin-On Mashed Potatoes
finished with Antigo Stavechio "Gold Medal" Parmesan

-OR-

Kleiber Farms Spring Chicken
Seared Twin Medallions of Chicken Lightly Truffle Floured & Sautéed
On a bed of Growing Power's winter Spinach and Kenosha County River Valley Ranch
Mushroom assortment with Lakeside Horseradish, Skin-On Mashed Potatoes
finished with Antigo Stavechio "Gold Medal" Parmesan
Served with Light Truffle Cream Sauce

Chef Note: Please have vegetarian option available.

Vegetable Wellington Served on a Bed of Growing Power Winter Spinach
with Kenosha County River Valley Mushroom assortment

Dessert and Coffee

Organic Willoway Farm Eggs Pavlova - Crispy Meringue
Served with Castle Rock Organic Dairy Vanilla Ice Cream
Compote of Fresh Local Rhubarb

Alterra fresh brewed Regular & Decaf Coffee
Castle Rock Organic half & half and Turbinado sugar