

GEPETTO CATERING

Rustic Summer Reception

Specialty Cocktail

Spiked Lavender Lemonade

Green Hat Gin with homemade lavender simple syrup and fresh squeezed lemon juice. Garnished with a lavender sprig, lemon slice, and sugar rim.

Passed Appetizers

Miniature Country Rabbit Pot Pies

Savory tart shells topped with seasoned rabbit, sweet peas, carrots and a crisp panko crust.

Smoked Brisket Sliders with Carolina Coleslaw

Served with our award winning BBQ sauce

Eggplant Parmesan Fritters With Tomato Basil Sauce

Miniature Maryland Crab Cakes With Chervil Cream Sauce

Vietnamese Summer Rolls with Chile Dipping Sauce

Peach, Goat Cheese, & Honey Tarts

Phyllo cups baked with local peaches, goat cheese and a touch of honey.

For details on how Geppetto Catering can help plan your perfect event:

Call 301.927.8800 or Find Us Online at www.geppettocatering.com

SOPHISTICATED • INNOVATIVE • GREEN CERTIFIED

GEPETTO CATERING

Three Course Meal

Cold Tomato & Tarragon Soup

Garnished with fresh tarragon, goat cheese, and an olive oil drizzle.

Rustic Rolls with Whipped Lavender Honey Butter

Roasted Chicken with Provencal Sauce

Chicken breasts roasted in a classic provencal sauce and garnished with fresh lemon slices.

Mustard Roasted Potatoes

Yukon gold potatoes roasted in whole grain mustard and tossed in fresh parsley.

Haricot Verts with Garlic and Sliced Almonds

French green beans tossed with olive oil, garlic, and toasted almonds.

Warm Peach Cobbler with Lavender Ice Cream

Local peaches baked with brown sugar, topped with a homemade crisp crumble and lavender ice cream.

For details on how Geppetto Catering can help plan your perfect event:

Call 301.927.8800 or Find Us Online at www.geppettocatering.com

SOPHISTICATED • INNOVATIVE • GREEN CERTIFIED