



## **WIC Graduating Class of 2013 Garden Party Menu**

### ***Cheese and charcuterie platter***

Swiss, St. Andre (brie), Port Salut, 2 year aged Cheddar,  
Canadian goat cheese (plain and with cranberries and hazelnuts)  
Gypsy salami, Cervalet salami, fresh fruit, dried cherries, multi grain rice crackers

### ***Maple pepper pecans and honey roasted almonds***

### ***Asiago cheese twists***

### ***Smoked salmon***

served on a potato crisp with crème fraiche and garnished with fresh herbs

### ***Phyllo triangles***

filled with goat cheese and fresh herbs

### ***Edgar Farms fresh asparagus wrapped in prosciutto***

### ***Dates stuffed with parmesan cheese, wrapped in maple bacon***

### ***Balzac Meats grilled flank steak***

soy, maple, orange, ginger marinade or a red wine, shallot and peppercorn marinade

### ***Shrimp***

sautéed in Pernod