

Elegant Backyard Dining Menu

What better way to spend an evening than relaxing outside with close friends and family preparing all the details for this impressive summer meal either in the kitchen *or* out on the patio. Each person or couple completes a vital component of this delectable summer meal . . . all while under the direction of Chef Ike.

Summer Cocktail / Mocktail

Pitcher of Peach and Cherry Sangria

Starters

Marinated Heirloom Tomato Salad with Fresh Mozzarella, Aged Balsamic Vinegar and Pesto Dressing

Avocado Wedge filled with Jumbo Lump Crabmeat, Grilled Mango and Cilantro

Crisp Lettuce with Shaved Fennel & Red Onion, Pickled Watermelon, Toasted Almonds and Champagne Vinaigrette

Entrees

Pineapple-Chipotle Glazed Salmon with a Roasted Corn Salsa

Lemon and Herb Grilled Goffle Farms Chicken Breast with Warm Salad of Potatoes, Peas and Bacon

Bourbon and Molasses Marinated Grilled Skirt Steak with Charred Vidalia Onions and Asparagus

Dessert

Seasonal Fresh Fruit Platter with Honey Yogurt Dip

Mini Flourless Chocolate Cake with Fresh Berries

**** *Contact info@cookinginyourkitchen.com for questions about the Menu and Pricing***