

## ***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, 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](mailto:info@cookinginyourkitchen.com) for questions about the Menu and Pricing**