Farm to Table Dinner

Appetizers:
- Pickled summer squash
- Eggplant cake
- Tomato Bruschetta

Salads:
- Cucumber, corn, pepper salad
- Roasted Broccoli salad with toasted almonds fresh herbs

Entrees:
- Pasta Bolognese (pasta with rich ground beef tomato sauce)
- Lemon Herb Roasted Chicken
- Green and yellow beans as a side dish
- Cauliflower steaks over whipped cauliflower
Desserts:

- Peach and blueberry hand pies
- Maple cinnamon roasted apples with whipped mascarpone
- Zucchini cake with cream cheese frosting

Sponsored by
Schwab Farms
Nice Farms
Wendel’s Poultry Farm
Torrey Farms
Butter Meat Co.
Leonard Oakes Estate Winery
Upstate Niagara
Jim Burns Photography

The event is to benefit GO ART!, a portion of the proceeds will go to the Culinary Arts Club at GVEP

Food is prepared by the GVEP Culinary Program and Executive Chef Tracy Burgio