



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

