



## Black Star Farms BBQ in the Barn

### **Reception**

display of local and imported cheeses, cured meats  
pickled asparagus, country olives and marinated roasted vegetables

### **Family Style Dinner**

#### ***Greens***

tossed chopped salad of local greens, dried local fruits,  
toasted pecans, heirloom tomatoes, English cucumbers  
and Leelanau Cheese Raclette

#### ***Tri-Color Potato Salad***

purple, red and white potatoes tossed with herbs and crispy  
bacon in a stoneground mayonnaise

#### ***Napa Cabbage Slaw***

shredded Asian cabbage and shaved fennel tossed in a citrus vinaigrette with baby  
corn, water chestnuts, roasted sweet peppers and pickled beets

#### ***Jalapeno Cheddar Corn Bread***

#### ***From the BBQ Pit***

slow roasted St. Louis pork ribs  
Black Star Farms Spirit of Cherry BBQ sauce

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smoked turkey breast  
blueberry relish

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smoked beef brisket  
Black Star Farms Apple Cherry Cider BBQ sauce

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sliced watermelon  
chef choice of seasonal desserts

