



Celebrate the

Mediterranean

Sunday, August 1st, 2004, 1 pm - 5 pm

(\$10 Adults / \$5 Children, Cash Bar, Drop-in, Buffet Under Canopy, No Reservation Required)

ORCHARD COAST
farms

HUGHES ORCHARDS

2983 COUNTY ROAD 8, R.R. 4, WAUPOOS, ONTARIO

Event Menu

Vegetable and Meat Dishes

Sweet Bell Peppers, Summer Squash, and Onions Grilled with Olive Oil, Oregano, Garlic, and Sea Salt
Greece

Green and Yellow Beans Andalucia (Sautéed with Butter, Onions, Garlic, Tomato, Oregano, and Magical Michael Basil)
Spain

Swiss Chard Catalonia Style (Sautéed with Pine Nuts, Raisins, Olive Oil and Garlic)
Spain

Fennel Provencal (Poached in Dry Riesling, Tomato, Butter and Herbs de Provence)
France

Lamb Souvlaki with Spearmint, Dill and Garlic Tzaziki
Greece

Chicken Brochette with Ancho Chili and Cilantro Aoli
France

Fresh Tomato Salad (Tomatoes with Garlic, Olive Oil, Genovese Basil and Purple Ruffles Basil)
Italy

Tabbouleh Salad (Bulgar with Spearmint, Tomato, Lemon, Garlic, Parsley)
Morocco

Assorted Focaccia Breads (Mozzarella, Tomato and Genovese Basil; Oregano, Rosemary and Sea Salt)
Italy

Desserts

Fresh Raspberries and Blueberries with Lemon Basil

Coffee/Spearmint Tea

County Suppliers



Orchard Coast Farms / Hughes Orchards -
*Zucchini, Summer Squash, Rainbow Swiss Chard,
Tomatoes, Fennel, Ancho Chili, Blueberries, Raspberries,
Genovese Basil, Lemon Basil, Licorice Basil, Cilantro,
Oregano, Dill, Spearmint, Marjoram, Lavender,
Parsley, Sage, Rosemary, and Thyme*

Black River Cheese Company -
Mozzarella

John Jackson -
Red & White Garlic

Hagerman Farms -
Green and Yellow Beans, Onions

Harinui Farm -
Lamb

Wines -
Waupoos Estates Winery
Huff Estates Winery
The County Cider Company

Hard and Sweet Apple Ciders -
The County Cider Company

Beer and Ales -
Glenora Springs Brewery