

HUGHES ORCHARDS INVITES YOU TO

Savour the Harvest

SATURDAY, SEPTEMBER 25TH, 2004, 12PM - 4PM

EVENT MENU

Vegetable and Meat Dishes

Butternut and Acorn Squash Roasted with Brown Sugar, Garlic, Sage and Nutmeg

Slow Roasted Red Onions with Multicoloured Sweet Peppers

Grilled Bratwurst, Bangers, and Hot Italian Sausage Garnished with Fresh Tomatoes

Three Apple and Heirloom Tomato Chutney

Pickled Jalapeno, Jamaican Yellow and Red Habanero Peppers

Warm Potato Salad with Crisp Bacon, Marjoram, Riesling and Walnut Oil Dressing

Fresh Slaw of Purple, Red and Green Cabbage with Raisins, Anise and Apple Cider Vinegrette

Assorted Fresh Breads and Rolls

Plus Hot Dogs and Corn-On-The-Cob for Kids

Desserts

Apple Pandowdy with Raisins, Pecans, Brown Sugar and Chantilly Cream

Coffee

LARGE PLATE \$12 / SMALL PLATE \$6

ORCHARD COAST
farms

HUGHES ORCHARDS

