Savor...OHP  
Welcomes the Florida Small Farms Conference “Getting to Know You” Reception 7/16/2011

Come on down and See, Taste and Enjoy Bountiful Displays of “Farm to Table” Treats, Sweets and Delicacies from around Our Great State of Florida!!!

Some of the Items highlighted this evening...

Mushroom Madness!!!
Organically grown whites and brown mushrooms, stuffed with Pork Sausage, Mushroom Napoleons, Mushroom Risotto to name a few!

Florida Sunshine Paella
A mélange of Florida seafood served “paella’ style with organic Vegetables and Crunchy Garlic French Baguette

Savvy ‘SAVOR...’ Skewers
Grass Fed Beef skewers served w/ Curried Dipping Sauce
Pastured Chicken Skewers with a Thai Peanut Sauce w/ Coconut Milk and Lemongrass
Goat on a Stick Marinated and served w/ a Sweet and Savory Lingonberry Rosemary and Garlic Sauce

Hypnotic Hydroponic Salad Station with SAVOR... OHP custom Hydroponically Grown Greens w/ an assortment of Dressings and Crossini Sticks

Butler Passed
Mango and Goat Cheese Bruschetta, Seafood stuffed Mushroom Caps, Farm Raised Bronzed Sturgeon Thumbits w/ Muscadine Champagne Cream

Decadent Desserts to include...
A variety of Crème Brule’s, Mango, Peach, Blueberry Fresh Fruits, Cookies and Cheeses

Spring Water, Iced Tea, Fruit Punch, Organic Coffee and Hot Tea