

Casona of Collingswood

Farm Fresh Collingswood

Four courses \$30

Course 1

Martini Gazpacho

prepared with fresh Jersey tomatoes
served with a juicy mango & shrimp skewer

Tostones

made from sliced green plantains & topped with tabouli

Hearty Black Bean Soup

Course 2

Chiquita Beet Salad

Sliced beets served with orange supreme, black olives,
fresh picked mint & olive oil vinaigrette

Mango, Jicama & Radish Salad

with peanut dressing

Fresh Jersey Corn on the Cob

Course 3

Fish Tacos

prepared with fresh Jersey tomatoes, red onion,
lettuce, tropical cheese, sour cream & chipotle tartar sauce

Honey Chicken Breast

served with Roquefort swiss chard

Vaca Frita

served with polenta &
garden-fresh roasted vegetables

Course 4

Traditional Tres Leches

Homemade Carrot Cake