

Elderberry Festival 2014
Friday & Saturday, August 22-23, 2014

Friday, August 22, 2014

Refreshments & Snacks (Kelsey Dickens)

- Coffee (Dunkin Donuts original blend)
- Tea: assortment
- Fruit: Bananas, red & Siberian ‘Dolgo’ apples, oranges, pears, grapes
- Snackies: Butter pound cake, croissants, crackers, butter & elderberry jelly
- Water: Sparkling, bottled, and Natura Farms well water

Lunch/Dinner (Banquet & Family Style)

Chef: Klaus Mitterhauser (Assisted by Jeremy Otten, Heidi Pierce & Natasha Simeon)

- German cucumber salad w/ grape tomatoes
- Chilled Elderberry soup
- Elderberry muffins
- Mesquite grilled chicken breasts
- Baked tomato w/ parmesan & herb topping
- Roasted sweet Carmen peppers
- Sweet corn on the cob – picked fresh this morning/
- Viennese rice pudding with purple raspberry sauce

Saturday, August 23, 2014

Refreshments & Snacks (Whitney Voit)

Coffee, tea, fruit, snackies and water as on Friday

Plus: Whistler (local, old fashioned) soda

Cold, precut, seedless watermelon

Lunch

Baker: Cecilia Coulter, Red Door Bakery (Assisted by Lauren Strandlund)

Menu: A variety of custom made, wood fired oven pizzas, with ancient grains dough and all local organic vegetables, herbs and grass-fed meats.

Sources & Credits for our Fabulous Food

- Natura Farms, LLC., (Kirstin Geerdes), Marine on St. Croix, MN
 - Tomatoes, Peppers, Cucumbers, Onions, Garlic, Herbs
- Together Farms (Stephanie Schneider): Mondovi, WI
 - All grass-fed meats in Saturday’s pizza
- Chef Klaus Mitterhauser, North Branch, MN
 - All organic herbs for Friday’s dinner
- Artistta Homestead (Therese Asmus), Chisago City, MN
 - All organic, free range chicken eggs used for Friday’s dinner