



## First Course

Smoked Duck Nachos

Slow Roasted Duck over Homemade Tortillas

Topped with a white cheddar Pimento Cheese, Fresh Pico de Gaio and a Sweet Blueberry Reduction.

Prepared by Chef Trey Maddox of Georgia Blue

## Second Course

Harvest Salad

Prepared by Executive Chef Gene Rapone of University of Southern Mississippi

## Third Course

Skewer Prosciutto, fresh Mozzarella and Cantaloupe

Wedge of Double Cream Brie with Toasted Walnuts drizzled with Local Honey

Roasted half Pear stuffed with Blue Cheese

Prepared by Julie May of Asiago Cheese Café

## Forth Course

Pulled Pork with Roast Root Vegetables

Prepared by Executive Chef Brian Jackson of Leatha's and

Executive Chef Josh Roger of Patio 44

## Fifth Course

Ricotta Orange Pound Cake with Prosecco Strawberries

Prepared by Executive Chef Gene Rapone of University of Southern Mississippi

Cocktail attire

For more information or to attend, contact Scarlett Moore

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