

Key Ingredient Catering

**FALL
2020**

Appetizer Platters or Passed Hors-D'oeuvres

Tier one **\$1 each**

- Bacon wrapped figs stuffed with almonds
- Beets with ricotta and candied pistachios
- Smoked salmon and chive deviled eggs

Tier two **\$2 each**

- Mushroom, caramelized onion and goat cheese tart
- Sweet potato fritters with brown sugar cinnamon triple cream with candied pecans
- Crispy parmesan smashed fingerling potatoes with caramelized onion and bacon jam
- Risotto balls stuffed with smoked gouda with red pepper cream sauce drizzle
- Red wine braised beef on polenta cakes
- Crispy chicken chunks with mini pumpkin waffles with siracha honey drizzle

Tier three **\$3 each**

- Pork loin skewers with raspberry balsamic drizzle and blue cheese crumbles
- Grilled strip steak on ciabatta with horseradish cream
- Stuffed crepes with ham and gruyere cheese topped with a Mornay sauce drizzle
- Mini pumpkin squash ravioli in browned butter
- Bruleed white wine poached pear and marscapone cheese tart topped with crispy prosciutto

Tier four **\$4 each**

- Lamb chops lollipops with salsa verde and crumbled feta
- Lump Crab cakes topped with remoulade, pickled red onion and microgreens
- Sliced beef tenderloin sliders
- Pecan chicken skewers with peach bourbon glaze

Displays

Charcuterie Board **\$200-500**
Charcuterie including cheeses, smoked meats, fruit, nuts, preserves and honey, pickles, Dijon mustard, crackers and crostini

Fresh Fruit Display **\$150-300**
with chocolate, caramel and fruit dip

Doughnut Tower Table **\$150**

Dessert Table **\$200**
Choices below

Sweet Treats

Tier one **\$1 each**

- Buckeyes with peanut butter fudge dipped in chocolate
- Rich chocolate truffles
- Turtles with caramel, cashews and pecans dipped in chocolate
- Mini Neapolitan cannoli with chocolate, strawberry and vanilla ricotta and chocolate chip filling

Tier two **\$2 each**

- Bourbon chocolate pecan tarts
- Individual blackberry cobbler with vanilla bean whipped cream
- Flourless chocolate cake with blueberry whipped cream and fresh blueberries
- Pumpkin roll
- Lemon cream cheese bars

Salad

- Blueberry salad with fresh blueberries, crumbled blue cheese, pickled red onion and sunflower seeds with creamy garlic dressing
- Apple walnut salad with mixed lettuce greens with green apple, candied walnuts, shallot and Champagne vinaigrette
- Warm Panzanella salad with rustic focaccia croutons, wilted spinach, sundried tomatoes and red onion topped with garlic and bacon vinaigrette
- Toasted almond goat cheese salad with goat cheese balls rolled in sliced almonds and baked until warm and melty then topped on a salad of mixed lettuce greens, dried cherries and cherry balsamic dressing

Soup

- Butternut squash bisque
- Tortellini, sausage and spinach soup
- Creamy chicken gnocchi

*All meals include one soup or salad, one main entrée and two sides. Includes yeast rolls and honey butter

PLATED MEALS

Main Entrees

\$25/person for 25 or more guest \$30/person for under 25 guests

- Cider glazed Autumn pork loin (roulade pinwheels) stuffed with wild rice pilaf and autumn vegetable with shaved brussels sprouts, roasted squash, apples and cranberries
- Grilled Chicken breast (roulade, pinwheels) stuffed with spinach, mozzarella and sundried tomatoes topped with red pepper coulis
- Chicken Marsala with mushroom cream sauce (can be served with handmade pasta as one side option) Smoked turkey breast with apricot rum glaze
- Siracha garlic honey pork chops

\$30/person for 25 or more guest \$35/person for under 25 guests

- Pumpkin and ricotta gnocchi sautéed in brown butter served with Tuscan chicken in a parmesan cream sauce
- New York strip steak topped with Montpellier butter
- Pecan crusted local trout with bourbon peach chutney
- Red wine braised beef short rib

\$35/person for 25 or more guest \$40/person for under 25 guests

- Grilled carved leg of lamb with salsa verde herbed vinaigrette
- Carved beef tenderloin fillet with red wine demi glaze
- Lobster risotto topped with garlic butter scallops
- Seared duck confit with cognac black cherry gastric

Vegetarian Options

\$25 each guest

- Autumn butternut squash stuffed with wild rice pilaf and autumn vegetable with shaved brussels sprouts, apples and cranberries with maple cider gastric
- Mediterranean Quinoa stuffed zucchini boats with tri colored quinoa, feta, olives, tomatoes and chickpeas and red peppers

\$30 each guest

- Handmade pumpkin ricotta ravioli with a basil cream sauce
- Mushroom wellington with spinach, farro, mushrooms, carrots and squash wrapped in flaky puffed pastry

Sides - Choose two

- Sweet potato souffle with pecan strudel
- Cornbread and sausage stuffing
- Baked mac and cheese
- Southern corn casserole
- Homestyle green beans with ham
- Mashed potatoes with boursin triple cream
- Parmesan crusted smashed fingerling potatoes with bacon onion jam
- Creamy goat cheese polenta
- Sautéed French green beans with sliced almonds and brown butter
- Tomato stuffed with creamy spinach and artichoke topped with asiago
- Broccolini with lemon herbed butter

Desserts

\$5 each guest - \$50 minimum

- Chocolate peanut butter pie
- Bourbon chocolate pecan tart
- Flourless chocolate cake with blueberry whipped cream and fresh blueberries
- Individual blackberry cobbler with vanilla bean whipped cream
- Pumpkin roll
- Lemon cream cheese bars

\$500 minimum

\$125 staff labor cost each staff member

Salad/Soup Course

\$65 - 20-25 portions

- Blueberry salad with fresh blueberries, crumbled blue cheese, pickled red onion and sunflower seeds with creamy garlic dressing
- Apple walnut salad with mixed lettuce greens with green apple, candied walnuts, shallot and champagne vinaigrette
- Warm Panzanella salad with rustic focaccia croutons, wilted spinach, sundried tomatoes and red onion topped with garlic and bacon vinaigrette
- Toasted almond goat cheese salad with goat cheese balls rolled in sliced almonds and baked until warm and melty then topped on a salad of mixed lettuce greens, dried cherries and cherry balsamic dressing
- Butternut squash bisque
- Tortellini, sausage and spinach soup
- Creamy chicken gnocchi

Main Course

\$70 each hotel pan - 20 to 25 portions

- Cabbage rolls with caraway sauerkraut
- Smoked turkey with apricot rum glaze
- Italian sausage lasagna with handmade pasta sheets and fresh tomato basil sauce
- Butternut squash lasagna with handmade pasta sheets and parmesan cream sauce
- Chicken marsala in a creamy mushroom sauce with handmade fettucine pasta
- Stuffed chicken with spinach, sun dried tomatoes and mozzarella topped with red pepper cream sauce

\$80 each hotel pan - 20 to 25 portions

- Cider glazed Autumn pork loin (roulade) stuffed with wild rice pilaf and autumn vegetable with shaved brussels sprouts, roasted squash, apples and cranberries
- Pecan crusted local trout with apricot rum chutney
- Marinated pork tenderloin medallions with peach bourbon chutney
- Red wine braised beef on a bed of creamy polenta

Sweet Treats

\$55 - 20 to 25 portions

- Chocolate peanut butter pie
- Bourbon chocolate pecan tart
- Flourless chocolate cake with blueberry whipped cream and fresh blueberries
- Individual blackberry cobbler with vanilla bean whipped cream
- Pumpkin roll
- Lemon cream cheese bars

BUFFET MENU

Sides

\$55 each hotel pan - 20 to 25 portions

- Hash brown casserole
- Sweet potato souffle with pecan strudel
- Southern corn casserole
- Homestyle green beans with ham
- Sautéed French green beans with sliced almonds and brown butter
- Cornbread and sausage stuffing
- Baked mac and cheese
- Mashed potatoes with boursin triple cream
- Parmesan crusted smashed fingerling potatoes with bacon onion jam