

Buffet

Salad / Soup Course:

\$65 – 20 to 25 portions

Salad:

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:

Autumn Bisque with Butternut squash, sweet potato, and apple

Creamy chicken gnocchi

Main course:

\$75 each hotel pan - 20 to 25 portions

Cabbage rolls with caraway sauerkraut

Smoked turkey with apricot rum glaze

Marinated pork loin chops with peach bourbon chutney

Roulade of chicken with artichokes, leeks and fontina cheese topped with roasted garlic and wine sauce

\$85 each hotel pan – feeds 20 to 25 guest

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

Red wine braised beef

Chicken confit with fall stone fruit compote

Vegetarian option \$75 each hotel pan

Autumn squash stuffed with wild rice pilaf and autumn vegetable with shaved brussels sprouts, apples, and cranberries with maple glaze

Roasted pumpkin barley risotto topped with cider reduction and pepitas

Sides:

\$70 each hotel pan - feeds 20 to 25 portions

Mashed potatoes with boursin triple cream

Sauteed dark greens with cannellini beans topped with roasted hazelnuts

Roasted pumpkin and squash with balsamic glaze

Sautéed French green beans with sliced almonds and brown butter

Sweet potato souffle with pecan strudel

Cornbread and sausage stuffing

Baked mac and cheese

Homestyle green beans with ham

Southern corn casserole

Carving stations:

Smoked turkey breast with apricot rum chutney

Braised beef with mushroom thyme velouté

Black garlic lamb with rosemary au jus

Prime rib with sherry demi-glace

Beef tenderloin with caramelized onion horseradish crème

Sweet treats: \$50 a platter 15 pieces

Bourbon chocolate pecan tarts

Pumpkin cheesecake with gingersnap crust

Pistachio cake with brandied cherries

Flourless chocolate cake topped with ganache and blackberry coulis

- \$500 minimum
- \$125 each staff member labor cost

