

Plated meals

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

Soup

Autumn Bisque with Butternut squash, sweet potato, and apple

Creamy chicken gnocchi

OR

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

Main entrees - \$25 a person for 25 or more guest \$30 a person for under 25 guests

Pork tenderloin medallions with apple butter demi and apple cranberry chutney

Smoked turkey breast with apricot rum glaze

Grilled skirt steak with whiskey braised caramelized onions

Main entrees - \$30 a person for 25 or more guest \$35 a person for under 25 guests

Harvest wine posted pear and mascarpone stuffed chicken wrapped in prosciutto with maple gastric

Red wine braised brisket with creamy parmesan polenta

Pecan crusted local trout with bourbon peach chutney

Main entrees - \$35 a person for 25 or more guests \$40 a 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

Sweet potato and ricotta gnocchi sautéed in sage and browned butter topped with candied pecans and bacon

Balsamic New York strip steak topped with Montpellier butter

Slow braised beef short rib with porcini mushrooms demi-glace

Main entrees - \$45 a person for under 25 guest \$40 a person for 25 or more guest

Grilled carved lamb with salsa verde herbed vinaigrette

Carved beef tenderloin fillet with red wine demi glaze

Main entrees - \$55 a person for under 25 guest \$50 a person for 25 or more guest

Lobster risotto topped with saffron garlic shrimp

Seared duck confit with tart cherry cognac gastric

Browned butter Scallops with butternut squash and mascarpone smear topped with crispy prosciutto

Prime rib with blue cheese and chive compound butter

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 glaze

Mushroom wellington with spinach, farro, mushrooms, carrots and squash wrapped in flaky puffed pastry

\$30 each guest

Handmade pumpkin ricotta ravioli sauteed in browned butter and sage topped with parmesan and crispy garlic slivers

Butternut squash risotto with roasted squash topped with mascarpone and butternut coulis and roasted pepitas

Sides-

Dauphinoise Potatoes - potatoes with cream and gruyere cheese (scalloped)

Lyonnaise Potatoes-sliced and sautéed in butter then topped with caramelized onions)

Mashed potatoes with boursin triple cream

Creamy goat cheese polenta

Sweet potato souffle with pecan strudel

Cornbread and sausage stuffing

Baked mac and cheese

Saluted kale, spinach and cannellini beans topped with roasted hazelnuts

Vegetable options-

Homestyle green beans with ham

Sautéed French green beans with sliced almonds and brown butter

Roasted pumpkin and sweet potato with balsamic drizzle

Roasted brussels sprouts with cranberry gastric topped with toasted walnuts and dried cranberries

Southern corn casserole

Desserts: \$10 each guest \$50 minimum

Bourbon chocolate pecan tarts

Pumpkin roll

Pistachio cake with brandied cherries

Sea salted caramel pot de crème

Espresso Panna Cotta with chocolate ganache

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