

Fall Buffet Menu 2023

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

Zupa Toscana with Potato, Kale and Italian sausage in a cream broth

Main course:

\$80 each hotel pan - 20 to 25 portions

Cabbage rolls with caraway sauerkraut

Smoked turkey with apricot rum glaze

Dijon Thyme Pork Loin Chops with apple butter demi and apple cranberry chutney

Lemon Chicken Picada with tender pan seared chicken breast in lemon caper wine sauce

\$90 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

Red wine braised carved beef

Chicken confit with fall stone fruit compote

Sweet Potato and Ricotta Gnocchi sautéed in sage and browned butter topped with candied pecans and bacon

\$100 each hotel pan – feeds 20 to 25 guest

Grilled Skirt Steak with whiskey braised caramelized onions

Pecan crusted local trout with apricot rum chutney

Chicken Wellington with chicken breast, mushrooms, caramelized onion and spinach wrapped in puffed pastry served with a white wine mushroom sauce

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 risotto topped with cider reduction and pepitas

Sides:

\$70 - \$80 each hotel pan - feeds 20 to 25 portions

Sides-

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

Pave Potatoes-sliced and stacked layered with cream, parmesan and caramelized onion smear

Potato Latkes with dill chive sour cream

Mashed potatoes with boursin triple cream

Creamy goat cheese polenta cakes

Butternut squash and brie risotto croquettes

Sweet potato souffle with pecan strudel

Cornbread and sausage stuffing or Traditional dressing

Baked homestyle mac and cheese

Autum harvest orzo pilaf

Vegetable options-

Homestyle green beans with ham

Sautéed French green beans with sliced almonds and brown butter

Southern corn casserole

Maple glazed roasted butternut squash and pumpkin with cranberries and goat cheese crumbles

Cider glazes carrots and toasted pepita pumpkin seeds

Brussel sprouts with caramelized onions and bacon with hazelnut vinaigrette

Pomegranate acorn squash

Roasted beets with blood orange vinaigrette and pistachios

Saluted kale, spinach and cannellini beans topped with roasted hazelnuts

Carving stations:

Smoked turkey breast with apricot rum chutney

Braised beef with mushroom thyme velouté

Black garlic lamb with rosemary a jus

Prime rib with sherry demi-glace

Beef tenderloin with caramelized onion horseradish crème

Sweet treats: \$75 Platter

Bourbon chocolate pecan tarts

Pumpkin cheesecake with gingersnap crust

Pistachio cake with brandied cherries

Flourless chocolate cake topped with ganache and blackberry coulis

Fall in Ohio Menu

\$19 per guest

Crispy Pork Cutlet with cabbage, potatoes, and caramelized onions tossed in stoneground mustard vinaigrette

Chicken Schnitzel with German sweet and sour red cabbage and German potato salad

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