

Plated Meals 2023

All meals include one soup or salad, one main entrée and two sides.

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

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 - \$20 a person for 25 or more guest \$23 a person for under 25 guests

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

Dijon Thyme Pork Loin Chops with apple butter demi and harvest apple and pear agrodolce

Main entrees - \$25 a person for 25 or more guest \$28 a person for under 25 guests

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

Slow 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

Fall Stone Fruit Chutney and brie stuffed chicken topped with rosemary maple gastric

Carved Red Wine Braised Brisket with horshradish cream

Pecan Crusted Local Trout with spiced harvest chutney

Main entrees - \$35 a person for 25 or more guests \$38 a person for under 25 guests

Cider Glazed Autumn Rork Loin (roulade pinwheels) stuffed with wild rice pilaf and autumn vegetables 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

Slow Braised Beef Short Rib with porcini mushrooms demi-glace

Main entrees - \$40 a person for under 25 guests \$43 a person for under 25 guests

Balsamic New York Strip Steak topped with Montpellier butter

Grilled Carved Lamb with Verde herbed vinaigrette and feta crumbles

Main entrees - \$45 a person for under 25 guest \$48 a person for 25 or more guest

Carved Beef Tenderloin Fillet with red wine demi glaze

Crab Ravioli sauteed in garlic and sage butter

Seared Duck Confit with local tart cherry and port wine sauce

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

Lobster Risotto topped with saffron garlic sautéed shrimp

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

Prime Rib with au jus and blue cheese 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)

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

The background of the entire page is a dense, close-up photograph of numerous pumpkins. The pumpkins are a vibrant orange color with prominent green stems. The lighting is soft, highlighting the texture of the pumpkin skin and the curves of the stems. The pumpkins are packed closely together, creating a rich, autumnal pattern.

Desserts: \$7- \$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