



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

## Autumn Vegetarian Buffet

### Bread

Cornbread, Pretzels Rolls, Rosemary Focaccia  
Herbed Butter

### Fall Salads

Fall Greens, Sweet & Spicy Pecans, Dried Cranberries, Apple Crisps,  
Crunchy Quinoa, Maple Tahini Dressing

Shaved Brussel Sprouts, Kale, Dried Cranberries, Pecorino,  
With Balsamic Dressing

### Roasted Vegetable Salad

Baby Carrots, Red & Yellow Beets, Baby Zucchini, Swiss Chard  
Roasted Garlic Dressing

Roasted Acorn Squash Rounds  
Brown Sugar and Brown Butter

Baby Portabellas loaded with Pumpkin and Falafel

Sweet Potato Gnocchi with Rosemary Beurre Blanc

### Desserts

Chocolate Lollipop with Dried Cranberries and Pumpkin Seeds

Individual Caramel Apple Pies

Pumpkin Pie Tarts

price per person \$30