



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Harvest Four Course Dinner Menu

Butlered Hors D'oeuvres

Selection of 10 Butler Passed Hors D'oeuvres
French Onion Soup w/Petite Bread Boule
Roasted Apple & Brie Wonton w/Cinnamon Gastrique
Herbed Gnocchi w/Seasonal Vegetables in Pan w/Brown Butter
Chicken & Waffles w/Raspberry Chutney
Sweet Potato Muffin w/Braised BBQ Beef Brisket, Cranberry Chutney
Short Ribs Pot Pie w/Chive Mashed Potato Crust
Seared Scallops in Bacon Shell
Truffled Mushroom Pizzetta w/Parmesan Cheese & Truffle Oil
Tuna Slider w/Asian Slaw & Spicy Avocado
Spicy Shrimp & Mango Taco w/Cilantro Lime Sour Cream

Cocktail Stations

Selection Two Cocktail Stations

Handmade Tacos

Butternut Squash, Buttermilk Fried Chicken, Dried Cranberries, Maple Aioli
Braised Short Ribs, Roasted Turnips
Roasted Pork Shoulder, Spaghetti Squash

Miniature Pies

Forest Mushrooms, Roasted Cipollini Onions, Truffle Cream
Pomegranate Brisket, Acorn Squash
Thanksgiving Pie: Fresh Roast Turkey, Traditional Stuffing, Sweet Potato Crust

Pasta Small Plates

Chestnut Gnocchi w/Braised Short Ribs
Butternut Squash Ravioli, Brown Butter, Sweet & Spicy Pecans
Porcini Mushrooms Purse, Truffle Oil, Truffle Shavings, Flat Parsley

Savory Apple Tapas

Mini Brie w/Apple Cranberry Chutney
Individual Apple, Cheddar, Shallot & Rosemary Bread Pudding
Caramelized Apple, Gruyere, Pancetta Crepe
Crumbled Fennel Sausage, Apples, Fresh Honey Sage Ricotta Pizetta
Apple Whiskey Meatballs
Pinwheel of Hirois Chicken, Apple Balsamic Glaze

Harvest Vegetable Farm

Shooter of Butternut Squash Bisque
Mason Jar of Pickled Vegetables
Beet & Goat Cheese Napoleon w/Micro Arugula
Sauté of Brussels Sprouts, Lardons, Thyme in Ceramic Pan
Sweet Potato Fries Served in Bamboo Cone w/Maple Aioli
Sautéed Potato Perogies w/Green Onions, Leeks & Tarragon Crème Fraiche

First Course

Harvest Salad Bar

Greens

Chicory Escarole • Baby Spinach • Belgium Endive
Arugula • Baby Kale

Toppings

Charred Brussel Sprouts w/Hazelnut Brown Butter • Marinated Artichokes
Edamame w/Truffled Sea Salt • Sautéed Broccoli Rabe w/Garlic & Hot Chili Flakes
Pomegranates • Figs • Red Beets • Pickled Vegetables • Merlot Poached Pears • Kale Chips
Caramelized Onions • Frizzled Leeks • Marinated Fennel • Roasted Pumpkin Seeds
Roasted Cauliflower • Grilled Zucchini & Yellow Squash • Haricot Verts
Julienne Parsnips & Radishes • Celery Root, Tomatillos • Apple Bread Croutons

Dressings

Beet Vinaigrette
Granny Smith Balsamic Vinaigrette
Pomegranate Vinaigrette

Cheese Display

Fig Goat Cheese, Smoked Gouda, Horseradish Cheddar,
Cranberry Brie w/Spicy Apricot Jam

Harvest Dinner Buffet

Breads

Kale, Rosemary & Peppered Parmesan Focaccia, Pumpkin Sage Muffins
w/ Whipped Apple Cinnamon Brown Sugar Butter

Baby Field Greens

Beets, Goat Cheese, Apple Chips & Pomegranates w/ Granny Smith Vinaigrette

Chicken Cassoulet

w/Bacon, Sausage, Beans & Thyme

Porketta

Carved to Order

Baked in Brown Sugar & Apple Sauce

Select Two Sides

Roasted Acorn Squash Wedges w/Maple Drizzle
Farrow & Fruited Lentils
Eggplant w/Spiced Chickpeas
Puree Trio – Acorn Squash, Butternut Squash Brown Sugar Streusel & Yams
Fingerling Potatoes w/Brown Butter & Herbs
Mushroom Purse w/Truffle Essence

Dessert

Miniature Sweets:

Salted Caramel Mousse Tower
Mini Pumpkin Cupcakes
Petite Chocolate Covered Dipped Apples

Price Per Person \$105

Minimum of 50 Guests

Staffing & Rentals not included