



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

## Harvest Lunch 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

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 \$30

Minimum of 20 Guests