

## MENU – Fall/Winter Buffet

### Cocktail Hour

#### Passed Hors d'oeuvres

Foie Gras on a Sweet Apple Chip with Lingonberry Jam  
Grilled Pear & Goat Cheese Crostini  
Carrot-Coconut Soup Shooters  
Seared Lamb Chops with Mint Pesto  
Truffle Risotto Cakes  
Peppered Ahi Tuna on a Sesame-Soy Wonton with Cilantro Aioli

### Cocktail Stations

Imported Cheese Wheel Display garnished with poached pears & fresh figs  
Triple Cream Baked Brie layered with fresh apricots, Warmed Lump Crab Fondue with warmed baguettes  
Tuscany-style grilled vegetable display and Authentic Tapas Bar

### Dinner Reception

#### First Course

Butternut Squash Bisque Served from a Miniature Pumpkin

#### Main Course – Buffet

Buttery-Pecan Encrusted Tilapia  
Pumpkin & Sage Ravioli with Apple-Butternut Squash Sauce  
Apple-Cranberry Chicken Roulade  
Seasonal Roasted Vegetables  
Potatoes Au Gratin

Tamari & Roasted Garlic Glazed Tenderloin Carved to order...

#### Dessert

Custom Designed Wedding Cake

Gourmet Coffee Service