

MENU – Fall/Winter Seated Dinner

Cocktail Hour

Passed Hors d'oeuvres

Steak Canapés with caramelized onion, goat cheese and grilled pear
Apple Smoked Sausage with Pear Chutney
Wild Mushroom Strudel
Pecan Crusted Chicken Satay
Jumbo Shrimp wrapped with Horseradish and Prosciutto
Butternut Squash and Cranberry in a Parmesan Tuille

Cocktail Stations

Trio of Cheese Tortas with crackers and flatbreads ~ sour cherry & balsamic, bleu cheese & walnut, and fresh fig and dried fruit compote

Triple Cream Baked Brie layered with fresh apricots, Warmed Lump Crab Fondue with warmed baguettes

Sweet Potato Guafret with cinnamon-apple compote

Authentic Tapas Bar ~ variety of bite-size foods with lots of flavor!

Dinner Reception

First Course

Pumpkin & Sage filled Ravioli with Apple-butternuts quash sauce

Second Course

Organic Field Greens Salad with spiced walnuts, dried cranberries, crumbles of bleu cheese and finished with a honey-cider vinaigrette

Main Course – Choice of...

Fresh Herb Encrusted Tenderloin of Beef with a roasted shallot demi-glace
Crab & Asparagus Stuffed Sole Roulade with Lobster Cream Sauce
Apple-Cranberry French-cut Chicken Breast

Entrées accompanied with complementing starch and seasonally fresh vegetables

Dessert

Flavored Cheesecake Station ~ choose from a variety of delicious fall flavors

Gourmet Coffee Service