

FALL MENUS  
OCTOBER 1 - DECEMBER 1

FALL HORS D'OEUVRES

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Sweet Corn Soup Shooters, Local sweet corn, herb oil and fried parsley  
Thai Butternut Squash Soup Shooters, coconut cream and cilantro  
Mushroom Flatbreads, Sautéed wild mushrooms, Gruyere cheese, truffle cream, and fresh chives  
Pumpkin Mascarpone Turnover, candied shallots & sweet Balsamic  
Black Walnut Chicken Salad Tartlets, dried cranberries & rosemary  
Beef Tenderloin & Mushroom Skewers, pan seared with garlic and thyme, oak barrel bourbon aioli  
Blackened Shrimp Skewers, fresh squeezed lime  
Bacon wrapped Figs, goat cheese, honey, balsamic drizzle  
Spice crusted Ahi Tuna Spoons, fall pear & ginger slaw  
Crab Cake Spoons, mini lump crabcakes, citrus remoulade sauce  
Cranberry Brie Phyllo Cups, crispy phyllo shell baked with creamy brie, and cranberry orange compote  
Stuffed Mushroom Caps, hickory smoked bacon, creamy goat cheese & fresh thyme  
Sweet Corn Hush Puppies, creole tarter dipping sauce  
Maple glazed Bacon Skewers, Roasted Pork Sliders, chimichurri sauce & house made pickles  
Argentinean Lamb Chops, fresh herb chimichurri, tzatziki sauce

FALL DINNER BUFFET

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Fall House Salad, Mixed greens tossed with dried cranberries, candied walnuts, goat cheese, apple cider vinaigrette  
Signature Caesar Salad, Hearts of Romaine, Rosemary & Sun dried tomato crouton, Pecorino cheese, roasted garlic Caesar dressing  
Cider glazed Chicken Breast, roasted with apples, ginger & rosemary  
Chicken & Sweet Corn Scallopini, crusted in fresh herbs and brioche crumbs, served with sweet corn sauce  
Cacao crusted Beef Tenderloin, red wine & fennel butter  
Chimichurri Flank Steak, scallion and herb grilled flank steak, fresh chimichurri sauce  
Herb roasted Pork Shoulder, chimichurri sauce & roasted garlic aioli  
Blackened Beef Brisket, Slow roasted and served with horseradish Burgundy Au Jus  
Grilled Salmon Filet, maple dijon glaze  
Herb Roasted Rainbow Trout, dill caper butter and grilled lemon  
Maryland Crab Cakes, Lump crab meat, fresh bread crumbs, parsley and lemon, served with Old Bay remoulade sauce.  
Butternut Squash Vol au Vant Cups, puff pastry filled with candied butternut squash and toasted pistachios  
Quinoa stuffed Bell Peppers, grilled vegetables & fresh pesto  
Toasted almond Green Beans, sauteed in extra virgin olive oil with toasted almonds and lemon zest  
Sautéed Winter Greens, roasted garlic, shallots and red chile flakes  
Fall Vegetable Hash. Herb roasted parsnips, Brussels sprouts, butternut squash and red bell pepper  
Toasted Almond Cranberry Rice Pilaf, fresh parsley and lemon zest  
Roasted Baby Potatoes, fresh rosemary, sea salt & black pepper  
Potato Gratin, Thinly sliced potatoes layered with parmesan cheese, fresh cream and thyme  
Buttermilk Mashed Potatoes, fresh ground pepper, sea salt & parsley  
Cinnamon & brown sugar whipped Sweet Potatoes  
Braised White Beans, pancetta & tomato  
Baked Cheesy Grits, tomato sauce & fresh basil  
Grilled Vegetables, herb and balsamic marinated zucchini, squash, red bell pepper,  
portobello mushroom, grilled with olive oil and fresh parsley

FALL DESSERT

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Pumpkin Praline Trifle, pound cake layered with pumpkin mousse, vanilla whipped cream and praline crumble  
Cranberry White Chocolate Cheesecake Bites  
Pear Tartlets, port wine poached pear compote  
Caramel Apple Spiced Cupcake Minis, Spiced Cupcake with Salted Caramel Apple Frosting  
Signature Chocolate Truffles, hand rolled using premium chocolate & cocoa powder  
Pumpkin Praline Trifle, mascarpone, dark rum, vanilla whipped cream  
Poached Pear & Caramel Trifle, toasted almonds, vanilla whipped cream  
Chocolate Toffee Trifle, milk chocolate, vanilla whipped cream