

AUTUMN SELECTIONS

appetizers.

roasted jalapenos.....stuffed with cheddar and wrapped in bacon
grilled broccoli.....with a bleu béchamel
crostini.....with ricotta and sun-dried tomatoes
kale pesto.....with walnuts, parsley & basil
curry pumpkin soupshooters garnished with toasted coconut
chicken skewers.....with an orange-ginger glaze and black & white sesame seeds
colossal shrimp.....with a roasted garlic aioli
deviled eggs.....with smoked salmon
frittatas.....wild mushroom or salmon
chorizo con queso.....house made chorizo in a warm cheese sauce with tortilla chips

salads and sandwiches.

apple cheddar salad.....with a honey dijon vinaigrette
harvest salad.....with roasted squash, pepitas, and cranberries over pasta or greens
quinoa salad.....with roasted broccoli, cauliflower & sunflower seeds
chicken salad.....with apples and walnuts
wedding soup sliders.....a pork & chicken meatball slider topped with warm spinach dip
pork bbq sliders.....in a molasses-mustard sauce, with purple cabbage slaw
baked italian sandwich.....with charcuterie, house pickles, & mixed cheeses in house focaccia

sides.

mac & cheese.....our classic five cheese with toasted breadcrumb topping
roasted root vegetables.....potatoes, sweet potatoes, carrots and parsnips with balsamic drizzle
basmati rice.....with a chardonnay cream sauce
haricot vert.....with lemon salt and toasted almonds
smashed Yukon golds.....with local butter & cream

entrees.

chicken.....with rosemary-brown butter
pork chops.....with apple chutney
herbed beef roast.....with ginger glazed carrots
roasted salmon.....with classic remoulade
white bean cassoulet.....with sausage (pork or tofu) & lentils

desserts.

cheesecake.....with bourbon and pumpkin
lemon cake.....with grilled citrus compote
spice cookies.....with brown butter frosting & candied ginger
truffles.....dark chocolate infused with liquer