

FALL GATHERING

First Course

CHOOSE ONE FOR THE GROUP

HARVEST BOARD

Hard Salami, Capicola, Soppressata, Assorted Cheeses,
Pickled Veggies, Fruits, & Nuts.
Served with Artisan Crackers.

DIPS DISPLAY

Traditional Pimento Cheese, Caramelized Onion Dip, & White
Bean and Roasted Garlic Hummus.
Served with Assorted Crackers & Vegetable Bases (Celery,
Radishes, Cucumbers, Green Beans, Carrots)

GRILLED FLATBREADS

Kale Pesto, Fresh Mozzarella, Sausage and Artichokes,
Ricotta, & Spinach

Salads

CHOOSE ONE FOR THE GROUP

SPINACH APPLE

Spinach, Bacon, Apples, Gorgonzola, Toasted Pecans, Apple
Cider Vinaigrette

BEET CITRUS

Arugula, Poached Beets, Orange Segments, Shaved
Manchego, Balsamic Vinaigrette

KALE CAESAR

Kale, Caesar Dressing, Croutons, Shaved Parmesan, Lemon
Zest

Sides

CHOOSE TWO FOR THE GROUP

PASTA

Penne Tossed with Roasted Butternut, Sage & Parmesan

WHIPPED SWEET POTATOES

VEGETABLE RICE PILAF

Onion, Celery, Carrot, Parsnip, Herbs

GARLIC KALE

bacon & Shaved Manchego

ROASTED ROOTS SALAD

Salad Greens, Roasted Beets, Parsnips, Carrots, Toasted
Almonds, Goat Cheese, Balsamic Vinaigrette

CRISPY SMASHED POTATOES

Roasted Red Potatoes, Olive Oil, Garlic

GRILLED SEASONAL VEGETABLES

Olive Oil, Garlic

Entrées

CHOOSE ONE OR TWO FOR THE GROUP

GRASS-FED MEATBALLS

Red Sauce

ROASTED ATLANTIC SALMON

Yogurt Dill Sauce

ROSEMARY MUSTARD CHICKEN

Marinated Grilled Chicken Breasts, Roasted Onion
Mustard, Rosemary Sauce

GRILLED FLANK STEAK

Roasted Mushroom Sauce

COQ AU VIN

Chicken Stewed with Vegetables, Garlic & Red Wine

STUFFED ACORN SQUASH

Roasted Onion, Squash & Mushroom Filling

Dessert

CHOOSE ONE FOR THE GROUP

PECAN PIE

TRADITIONAL BROWNIES & CHOCOLAITE CHIP COOKIES

ALMOND CHERRY SHORTCAKE

Served with Whipped Cream

BLACKBERRY COBBLER

À La Mode

CHOCOLATE POT DE CRÈME

Served with Whipped Cream

CHOCOLATE CAKE

With Chocolate Frosting

COCONUT CAKE

With Lime Cream Cheese Frosting