

FALL/WINTER DINNER PARTY

First Course

CHOOSE ONE FOR THE GROUP

ANTIPASTO DISPLAY

Assorted Cured Meats, Cheeses, Olives, & Pickled Vegetables. Served with Assorted Crackers

SOUTHERN ANTIPASTO DISPLAY

Assorted Grilled Sausages, Pimento Cheese, Artichoke Dip, Pickled Vegetables, & Deviled Eggs. Served with Assorted Bread & Crackers

BAKED BRIE

Luscious Melty Brie Served with Artisan Baguette Slices, Fruit Jam, & Grapes

MEZZE DISPLAY

Hummus, Baba Ghanoush, Marinated Olives, Marinated Artichokes, Toasted Nuts, Grilled Vegetables, Marinated Feta, & Stuffed Grape Leaves. Served with Flatbread. (Additional Charge, Can be made Gluten Free or Vegan)

Salad Course

CHOOSE ONE FOR THE GROUP

LOCAL ARUGULA & FIELD GREENS

Roasted Butternut, Candied Pecans, Local Goat Cheese, & a Mustard Vinaigrette

BIBB LETTUCE

Bacon, Pickled Red Onion, Corn Nuts, & a Buttermilk Dill Dressing

RED WINE BEET SALAD

Greens, Red Wine Braised Beets, Toasted Almonds, Goat Cheese, & Balsamic Vinaigrette

Main Course

CHOOSE ONE OR TWO FOR THE GROUP

GRILLED ATLANTIC SALMON

Roasted Garlic Basil Butter

SLICED BEEF TENDERLOIN

Red Wine & Cream Reduction

SAVORY VEGETABLE & RICOTTA TART

GRILLED PORK TENDERLOIN

Roasted Yellow Pepper & Honey Saffron Sauce

SEARED SCALLOPS

White Wine Butter Sauce

GRILLED LAMB CHOPS

Mint Pesto

Sides

CHOOSE TWO FOR THE GROUP

SMASHED BUTTERED NEW POTATOES

ROASTED BABY CARROTS

PASTA

Basil Pesto, Toasted Pine Nutss

WHITE WINE & PARMESAN RISOTTO

SAUTÉED GREEN BEANS

Roasted Red Onion & Toasted Almonds

GRILLED CAULIFLOWER

Roasted Garlic Purée

Dessert

CHOOSE ONE FOR THE GROUP

BLACKBERRY COBBLER ALA MODE

ALMOND SHORTCAKE WITH WHIPPED CREAM

CHOCOLATE POT DE CRÈME WITH WHIPPED CREAM

PAVLOVA WITH BERRIES AND WHIPPED CREAM