

# FALL-WINTER BUFFET

**\$29.95 pp - 15 Person Minimum**

Please select from one of the following entrées:

**ROASTED & CARVED NATURAL TURKEY BREAST**

Pan Sage Gravy, Cranberry-Orange Chutney **gf**

**CHILLED MAPLE-ROSEMARY SALMON**

Oven-Roasted and Chilled, Maple Syrup & Dijon Mustard Glaze, Fresh Lemon & Rosemary **gf**

**BAKED MUSHROOM RIGATONI**

Gruyere & Parmesan Cheese, Sautéed Mushrooms, Topped with Kale, Lemon Zest, Almonds & Bread Crumb Gremolata **veg**

**BRAISED BEEF BRASATO**

Slow Stewed with Root Vegetables, Pearl Onions, Haricot Verts, Mushrooms, Red Wine **gf**

Add an additional protein for \$7.95 pp

Served with a choice of:

**ROASTED YAM PUREÉ**

Orange Zest, Cinnamon, Sea Salt **gf | veg**

OR

**TOASTED FARRO**

Fall Root Vegetables, Pomegranate Jewels, Caramelized Onions, Pistachios, Banyul's Shallot, Vinaigrette **v**  
(add grilled tofu for \$1.50 pp)

Also Includes:

**ROASTED TRI-COLOR CAULIFLOWER**

Garlic Confit, Cranberries, Sea Salt, Sliced Toasted Almonds **gf | v**

**CHOPPED SEASONAL SALAD**

Wild Arugula & Romaine Hearts, Feta, Butternut Squash, Celery, Avocado, Spiced, Pepitas, Red Wine Vinaigrette **veg**

**MINI SWEETS**

Please Select 2 of the following desserts:

**GINGERBREAD CUPCAKES**

Orange Infused Cream Cheese Frosting, Crystalized Ginger

**PETITE CHOCOLATE PECAN PIE**

Whipped Cream, Chocolate Shavings

**PEAR, APPLE & CRANBERRY CRISP**

Oatmeal Brown Sugar Crumble

**CHOCOLATE HAYSTACK GF**

Coconut, Almonds, Cocoa Powder

**PETITE PUMPKIN PIE**

Orange Zested Mascarpone Fluff, Candied Pecan

**LOCAL APPLE-FIG STRUDEL**

Currants, Pine Nuts, Sugar Dust



# FALL-WINTER HORS D'OEUVRES & SWEETS

## HORS D'OEUVRES

\$2.95 Each. Minimum 24 servings per item.

### CLASSIC "PIGS IN A BLANKET"

Topped with "Everything Seasoning", Pickle Relish, Grain Mustard

### CABERNET POACHED PEAR TARTLET

Point Reyes Blue Cheese Creme, Candied Hazelnut Powder, Flaky Pastry Raft **veg**

### BUTTERNUT SQUASH ARANCINI

Panko, Sonoma Goat Cheese, Honey, Sage, Cranberry-Orange Aioli **veg**

### CARAMELIZED LEEK IN PUFF PASTRY

Whipped Taleggio Cheese, Shaved Pear, Fennel Pollen **veg**

### TOMATO, BASIL & STILTON BISQUE

Olive Toast Crouton, Micro Basil  
(Chef attended recommended. Mini disposable shot glasses included) **veg**

### FRESH LOBSTER SALAD

Tarragon Dressing, Celery & Apples • Grilled Artichoke Bottom, Chives **gf**

### TRIPLE CREME & GRUYERE GRILLED CHEESE

Black Forest Ham, Seasonal Fruit Chutney • Mustard Dijonnaise, Buttered Levain Bread (chef required onsite)

### ROASTED KABOCHA SQUASH SKEWERS

Marinated Ciliegine, Purple Basil, Lemon Oil **veg | gf**

### CHARRED BRUSSEL SPROUT CROSTINI

Cranberries, Toasted Pine Nuts, Champagne Vinegar Gastrique, Whipped Ricotta **veg**

## BITE SIZE SWEETS

Minimum 24 servings per item.

### GINGERBREAD CUPCAKES 3.50

Orange Infused Cream Cheese Frosting, Crystalized Ginger

### PETITE CHOCOLATE PECAN PIE 3.25

Whipped Cream, Chocolate Shavings

### PEAR, APPLE & CRANBERRY CRISP 2.95

Oatmeal Brown Sugar Crumble

### CHOCOLATE HAYSTACK 2.95

Coconut, Almonds, Cocoa Powder **gf**

### PETITE PUMPKIN PIE 3.25

Orange Zested Mascarpone Fluff, Candied Pecan

### LOCAL APPLE-FIG STRUDEL 2.95

Currants, Pine Nuts, Sugar Dust



veg = Vegetarian | v = Vegan | gf = Gluten-Free