

Menu Proposal - Autumn Wedding

Stationary Hors D'oeuvres Display

Petite Classic Crab Cakes

Old Bay remoulade

Autumn Endive

Belgian endive leaves stuffed with pear & citrus thyme marinated feta cheese

upon availability persimmon optional

Tavern Ham & Manchego Biscuits

citrus ginger marmalade

Turkey & Brie Meatballs

Petit turkey meatball stuffed with brie in apple butter whole grain mustard on a demitasse fork

The Main Event – Stationary Display Style

Autumn Field Greens

roasted sweet potato, candied pumpkin seed, cranberry, crumbled goat cheese & citrus vinaigrette

upon availability pomegranate avrils optional

Whole Grain Dijon Short Ribs

honey whole grain Dijon demi-glace over creamy mashed potatoes

Chicken Chaucer

wild mushroom, tomato & white wine sauce over rice pilaf

Roasted Seasonal Vegetables

to include squash, heirloom carrots, shallots, root vegetables

Butternut Squash Pasta Bake

Cavatappi, butternut squash sage sauce, parmesan, ricotta, mozzarella & panko crust

Sweet Endings Display & Coffee Service

Petite Sweet Treats

to include selection of cookies, brownies, bars, bite size galettes and seasonal mousse shots

selections available to suit your preference

CATERING & EVENTS