

Fall Menu Additions 2019

Hors D'oeuvres

- Mini Twice Baked Potatoes with Feta Cheese and Romesco Sauce
- Braised Beef Short Rib Panini with Bacon, Scallions & White Cheddar
- Poppy Seed Puffs filled with Turkey, Cranberry and Walnut Salad
- Butternut Squash Fritters with Cranberry Chutney & Smoked Duck Breast
- Warm Chevre Tartlets with Fig Marmalade

Salad

- Arugula & Romaine Salad with Oven Roasted Beets, Spanish Blue Cheese, Orange Segments and Pine Nut Brittle in a creamy Sherry Tarragon Vinaigrette
- Mixed Green Salad with Roasted Butternut Squash, Feta Cheese and Dried Cranberries in a charred Tangerine Vinaigrette

Entrées

- Braised Chicken with Fennel Onions Apples & Dried Cherries with Hints of Rosemary & Orange
- Miniature Pork Osso Bucco with a Molasses Cider Glaze
- Tender Roasted Loin of Beef with Madeira Mustard Sauce
- Pan Seared Salmon in Olive Oil Dried Tomatoes with a Parsley Caper Basil Chimichurri
- Parmesan Bacon Encrusted Turkey Breast with a Rich Sage Gravy
- Roasted Baked Stuffed Peppers with Quinoa and White Beans in a Cauliflower Mushroom Coulis and Crunchy Herb Crust

Vegetables

- Green Beans with a Caramelized Onion and Tarragon Butter
- Roasted Vegetable Medley of Kale, Cauliflower, Brussels Sprouts, and Pearl Onions
- Roasted Brussels Sprouts tossed in Olive Oil with Parmesan and Prosciutto
- Whipped Potatoes with Maple Butter Roasted Pumpkin with a hint of Coriander
- Tortellini Carbonara Bake with Crispy Pancetta, Peas & Sundried Tomatoes in a Parmesan Cream Sauce
- Quinoa Pilaf with Lentils

CATERING
CREATIONS

