



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Autumn Buffet

Bread

Cornbread, Pretzels Rolls, Rosemary Focaccia
Herbed Butter

Fall Salad

Fall Greens, Sweet & Spicy Pecans, Dried Cranberries, Apple Crisps,
Roasted Pumpkin, Crunchy Quinoa, Maple Tahini Dressing

Individual Chicken Pot Pie with Fall Vegetables

Short Ribs and Yukon Potato Skewers

Roasted Root Vegetables

Acorn Squash, Butternut Squash, Baby Carrots, Yams,
Brown Butter, Orange Zest, Parsley, Sage

Sweet Potato Gnocchi with Rosemary Beurre Blanc

Desserts

Chocolate Lollipop with Dried Cranberries and Pumpkin Seeds

Individual Caramel Apple Pies

Pumpkin Pie Tarts

price per person \$34