

ELABORATE FALL FARMHOUSE STATION

Assorted Local Artisan Cheeses

Raw Honey

Marcona Almonds

Fresh Figs

Glazed Pickled Beets

Roasted Brussels Sprouts W/ Parma Ham

Assortment Of Pickled Root Vegetables

Grilled Kabocha Squash

Grilled Vegetables

Asparagus/Bell Pepper/Portobello Mushroom/Fennel/Eggplant

Fresh Baked Panepè

House Bread Flats

Cheddar Straws

Extra Virgin Olive Oil

Aged Balsamic

Sweet Butter

TRAY PASSED HORS D'OEUVRES

Mini Caprese Pockets

Heirloom Tomato/Fresh Mozzarella/Micro Basil/Balsamic Syrup

Mini Hamachi Taco

Avocado/Cilantro/Jalapeno/Confit Tomato

Artisan Pot Pie

Slow Braised Chicken/English Pea/Thyme/Jersey Corn

“Sushi Plate”

Nigiri/Sashimi/Pickled Ginger/Wasabi/Soy

Baby Golden Beet

Crema De Blue/Toasted Hazelnut

Celery Root and Apple Bisque

Apple Chip

Savory Yogurt Parfait

Tomato/Butternut Squash/Parsnip

“Everything” Macaron

Smoked Salmon/Cream Cheese/Chive

BUTLER PASSED FALL COCKTAILS

Elderflower & Pear Champagne

Pear/St Germain/Lemon Twist

Figtini

Fig Vodka/Vermouth/Blue Cheese Stuffed Fig

Carrot Coloda

Rum/Coconut Water/Orange/Carrot Juice/Baby Carrot Garnish

Gold Beetnik

House Infused Gold Beet Vodka/Like/Lemon/Ginger

CHEF’S STATION

Whole Wheat Sweet Potato Gnocchi with Maine Lobster

Tarragon/Parsnip/Nutmeg

Cooked To Order In Demonstration Kitchen

FRESH SMOOTHIE STATION

Beet & Mango

Apple/Carrot

“Carrot Cake”

Coconut Milk/Banana/Clove/Nutmeg/Vanilla

Strawberry & Almond

Almond Butter/Almond Milk