Autumn Bounty

As Guests Arrive

Pre Ceremony Refreshment

Hot Mulled Local Apple Cider
Pumpkin Chocolate Chip Bites

Cocktail Hour

Passed hors d’oeuvre
Offered on trays with seasonal floral garnish

Espresso BBQ Glazed Shrimp on Bamboo Skewers

Wild Mushroom Duxelle in Phyllo
topped with crème fraîche

Pumpkin Mascarpone Canapé
topped with a candied jalapeno relish

Petite Black Angus - Vermont Cheddar Burger
on a Seeded Bun w/ ketchup and a pickle

Spiked Scallops Wrapped in Bacon
**Presentation Station**

*Tapas Mix*

wedge of Manchego cheese, goat cheese topped with walnut honey, marinated feta, chorizo, roasted red peppers, roasted artichoke hearts, dried apricots, stuffed grape leaves, dried figs, & hummus
*crostini, flatbreads, and crackers

**Plated First Course Salad**

*Baby Arugula Greens*

with dried cranberries, toasted almonds crumbled bleu and balsamic vinaigrette

*House Made Focaccia Bread and Artisan Rolls*

**Buffet Main Fare**

*Roasted Pork Shoulder*

carved and served with espresso bbq sauce & apple compote

*Pan Seared Salmon*

topped with a cherry tomato and marjoram conserva

*Butternut Squash Ravioli*

with diced roasted squashes and a sage brown butter sauce

*Spud Bar*

Vermont maple Whipped Sweet and Yukon Gold Potatoes with seasonal toppings:
Roasted Apples, Crispy Pancetta, Chive Crème Fraiche Cheddar cheese & Candied Pecans

*Roasted Root Vegetables*

with a sage pesto drizzle

*Artisan Black Olive and Multigrain Loaves*
*butternut
Dessert

Custom Tiered Wedding Cake

Tiered Sweets Display
Maple Pot de Crème
Red Velvet Cupcakes
Individual Apple Crumbles
Chocolate Dipped Cranberry Biscotti

Local Roasted Coffee Service