



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 fraiche

Pumpkin Mascarpone Canapé

topped with a candied jalapeno relish

Wagyu Burger with American cheese & sautéed onions

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

Baby Arugula

with dried cranberries, toasted almonds crumbled bleu and balsamic vinaigrette

Artisan Rolls & Butter

Buffet Main Fare

Carved Roasted Pork Shoulder

served with chimichurri and espresso BBQ sauce

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

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