

HORS D'OEUVRES (select 2; groups of 30+ select 3)

Caponata on Crostini

Gruyere-Chive Fritters with Apple Chutney

Smoked Salmon Sushi Rolls with Cucumbers and Dill Crème Fraiche

Tamarind-Spice Glazed Chicken Skewers with Cilantro Relish

Cumin Spiced Beef on Tortilla Rounds with Monterey Jack Cheese and Guacamole

Mini BLT's with Maple Glazed Bacon

MAIN MENU (Select 1 from each of the following courses)

APPETIZER:

Winter Salad of Roasted Yellow Beets, Cauliflower, Red Grapes and Walnuts
with crumbled Maytag Blue Cheese and Black Pepper Biscuits

Truffle Risotto Cake served with a Warm Mushroom Salad over
Mixed Greens with Lemon, Olive Oil and Shaved Parmesan Cheese

Pumpkin Ravioli with a Creamy Mascarpone Sauce

Butternut Squash and Green Apple Soup with Handmade Fennel Crackers

Shrimp "Etoufee" over Rice with a Celery and Pepper Slaw

ENTRÉE

Salmon with a Maple-Soy and Ginger Glaze
Jasmine "Fried Rice" with Egg, Scallion and Bok Choy

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Braised Chicken with Apples and Bourbon
Herbed Polenta
Brussel Sprouts with Bacon

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Crispy Duck Breasts with Pomegranate Demi-Glace
Cauliflower and Leek Gratin
Wilted Greens with Garlic

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Roasted Pork Tenderloin with Fig and Orange Chutney
Garlic Potato Puree
Roasted Fall Vegetables

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Seared Beef Strip Loin with Belgian Dark Brown Ale Reduction
Steakhouse Potato Wedges with Herbs and Sea Salt
Creamed Spinach

DESSERT:

Red Wine Poached Pear Clafoutis

Upside-Down Cranberry Spice Cake with Crème Fraiche and Candied Ginger

Butterscotch Pudding with Almond Wafers and Whipped Cream

Profiteroles with Vanilla Ice Cream, Chocolate Sauce and Candied Pecans

Fallen Chocolate Soufflé Cake with Chantilly Cream and Sour Cherry Sauce