

À La Carte

APPETIZERS

Black Forest Ham Scones | 3

Petite ham laced scones with a crisp apple salad

Petite Roasted Chicken Pot Pies | 3

Bite sized pot pies with roast chicken, carrots, peas, onion and potato

Grilled Baguette with Mission Fig Tapenade and Boursin Mousse | 3

Roasted pumpkin and Gouda Arancini | 3

Creamy pumpkin risotto balls that are breaded and fried topped with yellow pepper jam

Roasted Pears in Phylo | 3

Phylo cups with roasted pear, caramelized onion, and stilton cheese

Mini pork Sheppard's pies with apple, thyme, and topped with sweet potato | 4

Mini savory sage and apple bread pudding with pancetta dust and crème fraiche | 3

Petite lamb wellingtons with wild mushroom and rosemary crema | 4

Smoked duck and cashew stuffing bites topped with a quince and rosemary jam | 4

DIPS/DISPLAYS

Crudité station | 5.5

A plentiful variety of seasonal crudités served with roasted garlic hummus, creamy yogurt riata, truffle French onion dip, and lemony artichoke dip. Complimented with an assortment of bread for dipping

Warm Spinach and Asiago Dip | 4.25

Creamy spinach with melted asiago cheese served with crispy baguette

Imported antipasto | 6.5

Elegantly displayed selection of artisan salumis, soprasatas and prosciuttios. Paired with imported Italian cheeses, roasted vegetables, premium olives, flatbreads and crostini

Crab, lobster and artichoke dip with rosemary date crackers | 6.25

Bread And Butter Station | 5.25

An assortment of artisan breads served with house made dips, including; bacon jam, roasted garlic hummus, truffle French onion, spinach and asiago, olive oil, herb butter, honey butter, and chipotle butter

Crostini Station with Pesto, Bruschetta, Olive Tapenade, Spicy Artichoke Relish | 4.5

Thinly slice baguette crostini displayed with a fresh basil pesto, tomato bruschetta, Kalamata olive tapenade, and a Calabrian chili and artichoke relish

SALADS

Field greens salad with sugared walnuts, local chevre, and a cranberry citronette | 3

Baby spinach salad with roasted tomato, hardwood smoked bacon, green apples, shaved parmesan and pink peppercorn dressing | 3.5

Winter Field Green Salad | 3

Crispy Shallots, Chevre, spicy candied pumpkin seeds, and dried cherry, served with roasted pumpkin vinaigrette

Crisp romaine with parmesan croutons, shaved parmesan, pine nuts, and classic Caesar dressing | 2.5

BREAD

Parmesan and thyme biscuits with citrus butter | 2

Cranberry and thyme foccacia with honey gorgonzola spread | 2

House made sweet rolls with spiced maple butter | 1.5

Sage and pumpkin spice bread with cranberry butter | 2

Rosemary popovers with sweet butter | 2