

❖ HARVEST CATERING MENU ❖



APPETIZERS/HORS D'OEUVRES

Selection of Artisan Cheeses & Fall Fruits, Crackers & Flatbreads

Assorted Roasted Peppers, Fresh Mozzarella, Basil, Orange infused EVO Balsamic Drizzle

Rosemary Crostini with Tuscan White Bean Dip

Sausage, Fresh Apple & Sage Meatball on Skewer w/Curry Dip

Pizza Crust w/Chevre, Prosciutto, Granny Smith Apple, Braised Fennel, EVO

Sausage or Roasted Vegetable Stuffed Mushrooms

SALADS

Field Grown Artisan Greens with Choice of Additions....

Roasted Vegetable Medley, Goat Cheese, Balsamic Vinaigrette

Fresh Roasted Anjou Pear & Apple Slices, Red Onion & Mango Vinaigrette

Spinach Salad with Dried Cranberries, Apple, Red Onion, Honeyed Walnuts,
Bacon, Balsamic & Buttermilk Blue Cheese Dressings

ENTREES & SIDES

Pumpkin Shrimp Curry w/Jasmine Rice

Pork Tenderloin or Chicken Bundles w/Fall Fruits (apples, cranberries, apricots & Grapes)
or Stuffed Pork Loin w/Prosciutto, Apples, Onions & Fresh Herbs Calvados Sauce

Cornish Game Hen w/Fall Apricot Cranberry Sauce

Baked Bourbon & Brown Sugar or Beer Mustard Glazed Fresh Salmon

Portabella & Porcini Mushroom Ravioli w/Duxelle Cream Sauce

Butternut Squash Ravioli w/ Light Brandied Cream Sauce & Toasted Walnuts

Haricot Vert w/ Toasted Walnuts or Almonds & Orange Butter Sauce

Wild & Brown Rice w/delicate herbs & orange zest

Roasted Yam Wedges w/EVO, Sea Salt & Agave

Root Vegetable Stuffed Roasted Portabella Cap (Zucchini, Parsnips, Carrots, Onions)

Redbliss Potatoes Roasted w/Red Onion, Garlic & EVO, Chopped Fresh Parsley Garnish
Brussel Sprouts w/Smoked Bacon & Onions or Roasted Cauliflower w/EVO & Parmesan

DESSERTS

Anjou Pear Pie w/Almond Lattice Crust • Granny Smith Apple Crumb Pie • Pecan Pie

Galettes w/ Anjou Pear, Granny Smith Apple, Pear & Cranberry

Crème Brulee or Pumpkin Cheesecake