

Fall Party Menu

(Menu items can be tabled or passed)

Cheese display – assorted domestic and international cheeses, charcuterie, nuts, olives, fruit, crackers

Meatballs

Triple pork with smoked paprika mayo
Sweet and sour beef

Small bites

Grilled cheese sandwiches
Bacon wrapped Manchego stuffed Medjool dates
BBQ bacon wrapped shrimp
Tomato and goat cheese crostini
Prosciutto wrapped pear wedge with arugula and parmesan butter
Crab cakes with lemon aioli
Endive with cauliflower caviar

Small sandwiches

Ham biscuit
Roast beef, caramelized onion, horseradish sauce
Turkey, Havarti, cranberry mustard

Paninis

Cubano
Roasted veggie and goat cheese
Cheese, bacon, tomato

Dinner

Chopped salad with mixed vegetables, romaine, spiced chickpeas
Mixed greens, blue cheese, dried cranberries, walnuts, balsamic vinaigrette
Shrimp and grits
Beef tenderloin with cocktail buns, horseradish sauce, mustard, chutney
Smoked turkey with cocktail buns, cranberry chutney, sage mayo
Smoked salmon with herb cream cheese, onion, capers, cucumber
Rosemary roasted little potatoes with smoked salt and paprika mayo
Grilled vegetables with balsamic drizzle

Desserts

Cookies (chocolate chip, oatmeal raisin, gingersnap, spice, shortbread)
Whoopie pies (red velvet, pumpkin, chocolate, gingerbread)
Bars (assorted brownies, blondies, lemon, currant, cranberry caramel)
Chocolate mousse cups
Crème brulee
Tiramisu
Butterscotch pudding cup

