



Fall Hors D'oeuvres

MID-SEPTEMBER THROUGH MID-NOVEMBER

..... *Trays Passed*

SECKEL PEAR & GORGONZOLA CROSTINI

THYME-HONEY CARAMELIZED SECKEL PEARS
& GORGONZOLA CREAM

SMOKED WILD SALMON CROSTINI

LEMON-CAPER CREAM CHEESE AND DILL

FINGERLING POTATO WRAPPED WITH PROCUITTO

WITH ARGULA

..... *Buffet*

WILD RICE & ORZO

TOASTED WALNUTS, DRIED APRICOTS & CRANBERRIES, GOLDEN RAISINS, SCALLIONS
WITH A GOLDEN BALSAMIC VINAIGRETTE

CAJUN MEATLOAF SLIDERS

CARAMELIZED ONIONS & SPICY KETCHUP ON A BRIOCHE BUN

SPICY SOUR CHERRY COMPOTE

OVER TANGY GOAT CHEESE, MACRINA ARTISAN BAGUETTES

FRESH FALL FRUIT

MELON, RED GRAPES, PINEAPPLE, CLEMENTINE ORANGES, FIGS

PIZZETTA FLATBREAD

ARTISAN CHEESES, GRILLED LOCAL SEASONAL VEGETABLES &
ROASTED GARLIC-HERB MARINARA WITH CURED MEATS, ARTISAN CHEESES, CARAMELIZED ONIONS

HERB & SALT CRUSTED WILD SALMON SKEWERS

TARRAGON & MURRAY RIVER PINK SALT BLEND &
MUSTARD SEED & MURRAY RIVER PINK SALT BLEND