



Winter Hors D'oeuvres

Mid-November through March

Tray Passed

SPICED MUSTARD LEG OF LAMB

with potato pickled cucumber salad, atop wheat
walnut crostini & gorgonzola cream

PEPPERONATA-GOAT CHEESE CROSTINI

APPLEGATE FARMS ORGANIC PIGS IN A BLANKET

spicy organic ketchup & maple-honey mustard

Buffet

BARLEY-GREEN LENTIL SALAD

with English cucumber, red onion, red bell peppers, dill &
Italian parsley, with a apple cider vinaigrette

ROASTED GARLIC BRUSCHETTA

kalamata tapenade, smoky red pepper dip,
creamy herbed chevre, roasted garlic bruschetta

GRILLED CARLTON FARM PORK MEDALLIONS

Moorish spice blend with star anise pear chutney

MEDITERRANEAN MEZZE

assortment of salami & hot coppa, artisan sliced cheeses,
marinated vegetables & croccantini crackers

BAKED BRIE EN CROUTE

apricot compote, dried cranberries, figs,
golden raisins & pistachios

GRILLED MISO-CITRUS PRAWN SKEWER