



## **FALL FLAVORS**

Starting at \$35/ per person for Buffet

### **Artisan Cheese Display with Cured Meats and Marinated Vegetables**

Award Winning International Selection of Fresh and Aged Cheeses with Assorted Crackers and Thinly Sliced Meats

### **Seared Beef Medallions Tasting Spoon**

Seasoned Diced Beef with a Sour Cream and Onion Dip, Served with an Heirloom Potato Chip

### **Boursin Stuffed Dates**

Wrapped in Bacon

### **Exotic Mushroom Pizza**

A Combination of Wild Forest Mushrooms and Aged Pecorino Cheese over a Thin Crust Drizzled with Truffle Oil

## **DINNER**

### **Field Greens Salad with Dried Cranberries and Goat Cheese**

A Blend of Baby Greens, Dried Cranberries, Goat Cheese, and Light Vinaigrette

### **Jonagold Apple Waldorf Salad**

Sweet Jonagold Apples tossed with Celery, Candied Walnuts, and Mayonnaise

### **Maple Chili Glazed Chicken over Sweet Potato Puree**

Grilled Chicken Marinated in Grade A New Hampshire Maple Syrup and Chili Garlic Sauce Served Over a Sweet Potato Puree

### **Smoked Pork Loin**

With Caramelized Onions, Apples, Brussel Sprouts, and Bacon

### **Red Wine Braised Beef Short Ribs**

Choice Cut Beef Short Ribs Slowly Simmered in Red Wine and a Brown Veal Stock Reduction

### **Roasted Garlic Mashed Potatoes**