

Autumn Hors d'oeuvre Reception

AS GUESTS ARRIVE...PASSED HORS D' OEUVRES

BBQ Crab & Smoked Gouda Quesadillas

Autumn Zucchini Galette Bites with Feta & Chive

Rustic Toasted Artisan Crostini with Bitter Chocolate, Extra Virgin Olive Oil & Sea Salt

TABLED FOOD

Caramel Apple Baked Brie in Flaky Puff Pastry with Toasted Almond Praline & Candied Orange Zest

Market Fresh Fruits with Cinnamon Scented Rebecca Sauce

Oven Roast Gnocchi with Confit of Duck, Crispy Shitake Mushroom, Fresh Arugula & Orange Tarragon Butter

Platter of Petite Roast Beef Sandwiches with Bleu Cheese & Spicy Rémoulade

Fresh Vegetable Crudit  with Lemon Scallion Hummus Dip

Imported & Domestic Cheeses Garnished with Seedless Grapes

Hand Cut Salt & Pepper Vegetable Chips, Sourdough Crostini & Handmade Rustic Crackers

PERFORMANCE STATION

Chef Carved Spanish Roast Pork Loin with Saffron, Garlic & Vine Ripe Tomato

...Accompanied by a Sticky Moroccan Onion White Raisin Salad

Southern Style Shrimp Grits... with Saut ed Shrimp Scampi, Scallions, Cheddar Cheese,

Crispy Bacon, Diced Tomato & Pure Maple Syrup

Autumn Spinach Salad with Roast Apples, Parmesan Ribbons, Pine Nuts

& Sourwood Honey Balsamic Vinaigrette

Baskets of Fresh Baked Rolls & Rustic Handmade Crackers

WARM SOUP TASTING STATION

Harvest Pumpkin Corn Chowder

Potato Leek Bisque

...Accompanied by Autumn Seeded Breadsticks,

Toasted Pumpkin Seeds, Sour Cream,

Scallions & Shredded Cheddar Cheese

Roast Asparagus with Dijon Aioli