

# eat well

fall / winter dinner

simple fork friendly buffet menu

passed appetizers

truffled risotto arancini: with fontina cheese scented with black truffle V

smoked salmon lollipops: with capers and dill rolled in parsley on breadstick

olive oil crostini: whipped goat cheese, crispy prosciutto and orange thyme compote

Buffet dinner

Mixed greens salad: gorgonzola, roasted butternut squash, haricots vert & Dijon vinaigrette V GF

toasted baguette with whipped butter

beef Burgundy: classic French recipe of fork tender beef, pearl onions and button mushrooms in rich red wine sauce

baked Amish egg noodles with thyme and buttered crumbs V

crepes chevre: delicate crepes filled with goat cheese, sautéed winter greens, currants & roasted garlic baked in light tomato sauce with parmesan V

served dessert:

cranberry pear pie with brown sugar oat streusel, served warm with vanilla ice cream V

# eat well

fall / winter dinner

## Cozy comfort buffet menu

passed appetizers

endive petals: whipped goat cheese, cranberry orange relish, edible flowers V GF

seared beef tenderloin: on olive oil crostini, with romesco sauce and microgreens

classic crabcakes: with old bay remoulade and chive garnish

buffet dinner

assorted housemade pickled vegetables VN GF

winter white salad: chopped romaine, shaved fennel, fresh apple julienne, pomegranate jewels and walnuts with champagne vinaigrette V GF

homemade honey yeast rolls with whippy salted butter V

herb roast turkey breast: with creamy Dijon sauce and fall fruit chutney GF

Southern corn souffle: with fresh corn and chives V

Roasted root vegetables: parsnip, sweet potato, baby carrots, pearl onions, acorn and butternut squashes, olive oil, sea salt and freshly ground pepper

Old fashioned green beans: cooked low and slow with smoked ham hock

Served dessert:

warm white chocolate apricot bread pudding with housemade caramel sauce

# eat well

fall / winter dinner

## family style menu

### passed appetizers

Swedish chicken meatballs: in light cream sauce with parsley

Tater tot crisp: with tofu ricotta and sweet tomato chili jam VN GF

Roasted red beet caprese: with fresh mozzarella and arugula pesto V GF

### set out appetizer

Saratoga chips with whiskey caramelized onion dip V GF

Cheddar pecan cheeseball with fresh fruit and assorted crackers\* V

### family style dinner

served salad: mixed greens and romaine with marcona almonds, oranges, feta cheese and citrus vinaigrette

white cheddar chive biscuits and whippy butter V

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Bourbon and coffee braised beef brisket  
with cranberry sauce on the side

smashed gold potatoes with brown butter onions V GF

campanelle pasta in a creamy pumpkin sauce  
roasted root vegetables, spiced pumpkin seeds, and fried sage garnish VN

roasted brussels sprouts: and pears with brown butter GF

Wok charred haricots verts: with chilies and garlic VN GF

Bailey's Irish cream cheesecake with gluten free chocolate cookie crust and chocolate ganache V GF

# eat well

fall / winter dinner

single entrée seated dinner menu

passed appetizers

bee kisses: French brie, orange blossom honey, toasted walnuts V

tuna poke: jicama round, Asian vinaigrette, wasabi topiko, & shaved chili GF

lobster pot pie tarts: lobster, herbs and celery root, light cream sauce, crisp one bite golden tart shell, tarragon garnish

seated dinner

composed fall salad: baby carrot, beets, and acorn squash, baby spinach, candied pecans, dried cranberries, mustard maple vinaigrette and micro arugula VN GF

assorted Blue Oven breads with whipped salted butter V

seared Berkshire Farms center cut, bone in pork chop  
with roasted apples and cider glaze

spaetzle gratin with gruyere and parmesan cheeses  
& haricots vert

Or

mushroom Burgundy

with carrots and pearl onions in rich red wine sauce

olive oil smashed potatoes, crispy Brussel sprouts VN GF

served dessert

sticky toffee pudding

with whipped country cream, candied orange zest and blackberries (can be made GF)

# eat well

fall / winter dinner

choice of entrées seated dinner menu

passed appetizers

one bite corn tostados: barbeque jackfruit, carrot and red cabbage slaw and micro-cilantro garnish VN GF

truffle mushroom wontons: with goat cheese and shallot V

cocktail dates: blue cheese and almond stuffed bacon wrapped dates\* GF

seated dinner

baby romaine wedge: buttermilk blue cheese dressing, torn herbs, grape tomatoes and tiny olive oil croutons V with optional candied bacon bits  
wedge Blue Oven bread with salted slab butter

olive oil grilled focaccia VN

guests choice of entrees:

smoked paprika rubbed seared salmon: fall fruit chutney  
creamed spinach & roasted fingerling potatoes

\*

sauerbraten braised beef shortrib: with rich, sweet and tangy sauce  
smashed gold potatoes & haricots vert

\*

harissa seared cauliflower 'steak': golden cauliflower puree, warm chickpea, kale,  
tomato & lemon salad, tahini drizzle VN GF

served dessert

cheese 'plate' cake: sour cream cheesecake on graham crust  
with sweet and tangy apricot mostarda, black pepper cashew crunch, orange blossom  
honey drizzle\* & edible flowers V

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fall / winter dinner

## dinner menu

### passed appetizers

polenta bites with fresh mozzarella and sundried tomato pesto V

smoked gouda and bacon beignets: crispy light puffs GF

classic shrimp cocktail: on mini forks with cocktail sauce, presented on sliced lemon GF

### Seated dinner

roasted butternut squash and apple bisque  
with crème fraiche and caramelized tart apple garnish V GF

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truffled mushroom strudel: layers of flaky pastry & truffle scented garlic sautéed mushrooms  
served with baby arugula salad tossed in citronette V

\*

chicken cordon bleu  
with mustard, ham and gruyere cheese  
light white wine herb sauce  
rosemary roasted fingerling potatoes and spinach souffle  
Or

chili relleno: roasted poblano, quinoa, roasted corn, black beans & tomatoes, mild ancho chili  
sauce and raw cashew crema, long grain cilantro and green onion rice VN GF

\*

served dessert  
vegan chocolate poundcake with chocolate ganache, yogurt country cream & tart cherry jam,  
micro opal basil VN