

Appetizers

Wild Mushroom Crostini, truffle oil (vegan)

Curried Spaghetti squash fritters with cucumber dill raita (can be made vegan per request)

Cranberry Pear Mostarda with brie

Butternut squash tart with fried sage (GF)

Pancetta crisp with goat cheese and fig

Bresaola wrapped persimmon with arugula

Pan seared stuffed potato with creme fraiche and caviar

Beet carpaccio with goat cheese and mint

Table Side

Slated Charcuterie platter: cured meats, stone ground mustard, pickled vegetable, olive and rustic crackers

French cheese platter: honey comb, seasonal fruits, orange curd, rustic crackers

Stuffed pear, blue cheese, honey, candied walnut and prosciutto + arugula

Classic swiss fondue with dippers

Sweet plum focaccia + whipped butter platter (can be made vegan)

Mushroom flatbreads with miso (vegan/gf)

Brussel sprout and sweet potato hand pies (GF/vegan)

Salads

Roasted beets with pistachio, orange and herbs

Greek kale salad with fried halloumi cheese

Celery, fennel, apple salad with pecorino and walnuts

Sweet potato and wild mushroom salad

Quinoa salad with sweet potato and apple

Persimmon, pomegranate and purslane with pepitas

Farro salad with roasted root vegetables

Kale salad with pecan vinaigrette

Soups + Stews

Creamy chicken stew

Fregula cun Cocciula (mussels + clams, white wine + herbs)

Fulton Fish Market Cioppino with crusty country whole grain sourdough

Beef bourguignon or vegan wild mushroom bourguignon

Smoked ham hock lentil soup (can be made vegan)

Vegan / Vegetarian

Candied Pumpkins with Piloncillo and Cinnamon

Greens and cheese stuffed cinderella pumpkins

Roasted butternut squash steaks, pomegranate seeds + molasses, toasted pepitas and spiced pecan (vegan)

Stuffed sweet potatoes with curried chickpea and mushrooms

Sunflower seed risotto with squash and mushroom

Cashew crusted cauliflower steak with coconut-turmeric relish

Wild mushroom and parsnip ragout with creamy polenta + herbs

Ricotta pumpkin gnocchi with brown butter + sage

Winter squash and kale pasta with pecan bread crumbs

Comfort

Chicken pot pie with leek and thyme

Pan roasted chicken with grape, garlic + rosemary

Roasted butternut squash steaks with chorizo spiced kale

Double cut pork chop stuffed with sage, manchego and pancetta, apple cider demi glace

Cider brined pork chop with maple bacon chutney

Red wine braised short ribs with rosemary + cacao

Pork shoulder braised with apple

Braised brisket with hot sauce and chilis

Braised lamb shoulder with fennel and orange

Bracirole

Skirt steak saltimbocca

Sides

Owamni sweet potatoes with maple chili crisp

Garlicky haricot verts with hazelnut

Brussels Sprouts and Broccoli with Cranberry Agrodolce

Chipotle roasted baby carrots

Curry roasted butternut squash and chickpeas

Braised fingerling potatoes, tomato, pancetta

Roasted beet and celery root with butter

Swiss chard and leek gratin
Pearled barley salad with pomegranate, apple, seeds and pinenuts
Duchess potatoes
Truffled potatoes au gratin
Creamy gorgonzola braised greens with rye breadcrumbs
Roasted kabocha with maple syrup and ginger
Brussel sprout slaw with ginger gold apple
Baked Acorn Squash with Chestnuts, Apples, and Leeks

Sweets

Mini pecan pies
Pear tart with dulce de leche drizzle
Peanut butter brownies
Apple sticky toffee Pudding
Simple bread pudding with melted ice cream sauce
Nanaimo Bars
Marbled Pumpkin cheesecake bars
Chocolate mousse with whipped cream
Quince and almond tart with rose
Pumpkin Pie

Late Night Snacks / Comfort Food Station

Animal style tater tots: thousand island sauce, bacon, cheddar and scallion in charcuterie cones
Bacon-jalapeno nachos in personal sized chip bags
Mini corn dogs
Sweet and savory popcorn in cones
Fried chicken skewers with maple-hot sauce
Mini smoked salmon tacos, chipotle cream and orange habanero sauce
Mini sliders in personalized to go containers

