



**AUTUMN WEDDING RECEPTION**  
**150 GUESTS**  
**OCTOBER, 2009**

**PASSED HORS D'OEUVRES**

BUTTERNUT SQUASH & APPLE BISQUE SIPS  
TWICE BAKED BABY POTATOES WITH CHIVES & CHEDDAR  
GRILLED VEGETABLE QUESADILLAS ON MINI TORTILLAS  
WARM GOAT CHEESE CROSTINI WITH HONEY & FRESH THYME  
ENDIVE LEAVES STUFFED WITH APRICOT & CRANBERRY COUSCOUS  
WILD MUSHROOM RISOTTO FRITTERS WITH TOMATO BASIL DRIZZLE

**STATIONARY HORS D'OEUVRES**

MEZZE PLATTER ~ TABBOULEH, ROASTED PEPPER HUMMUS, BABA GANOUSH, ROASTED FETA CHEESE AND OLIVES, SERVED WITH OLIVE OIL AND PITA CRISPS

INDIAN SPICED YELLOW SPLIT PEA DIP, SERVED WITH WONTON & PITA CRISPS

**BUFFET LUNCH**

BUTTERNUT SQUASH RAVIOLI WITH ASIAGO, CREAM & SAGE

POLENTA TIMBALES WITH GRILLED SEASONAL VEGETABLES

MOROCCAN SPICED CHICKPEAS, TOMATO & SPINACH, WITH RAISINS & PRESERVED LEMON, SERVED IN ACORN SQUASH HALVES

PORTOBELLO MUSHROOMS STUFFED WITH SUN DRIED TOMATOES & BASIL

ROASTED AUTUMN VEGETABLES WITH HONEY & THYME

FIELD GREENS SALAD WITH PECANS, DRIED CRANBERRIES AND MAPLE VINAIGRETTE

ITALIAN BREAD SALAD ~ CUBES OF TOASTED COUNTRY BREAD, TOMATOES, CUCUMBER, PEPPERS, MUSHROOMS AND RED ONION, FRUITY OLIVE OIL AND BALSAMIC VINEGAR

**DESSERT**

DESSERT MINIATURE PLATTERS ~ PECAN, CARAMELIZED LEMON, CHOCOLATE & KEY LIME TARTS, VANILLAS CUPCAKES WITH BUTTER CREAM & BERRIES, SEASONAL BREAD PUDDING, PETIT FOURS, TRIPLE CHOCOLATE BROWNIES, CHOCOLATES