



"COMFORT FOOD" WEDDING RECEPTION
200 GUESTS
NOVEMBER, 2007

PASSED HORS D'OEUVRES

INDIVIDUAL CLASSIC SHRIMP COCKTAIL, SERVED IN WON TON CUPS

INDIVIDUAL CAMEMBERT & CHERRY COMPOTE BASKETS

POLENTA TARTLETS WITH GORGONZOLA CHEESE & ROASTED RED GRAPES

WARM APPLE, HONEY & CHEDDAR CANAPÉS

BUTTERNUT SQUASH & APPLE SIPS, SERVED IN MINI ESPRESSO CUPS

MINI POTATO PANCAKES WITH FONTINA, SHIITAKE MUSHROOM & THYME

SALAD

SEASONAL GREENS WITH ROASTED FORELLE PEAR, PECANS, CRANBERRIES, MAYTAG BLUE
AND MAPLE VINAIGRETTE

ENTREES

ROAST TURKEY BREAST WITH APPLE & SAGE STUFFING, MADEIRA PAN GRAVY, WHOLE
CRANBERRY SAUCE, SAUTÉED GREEN BEANS WITH TOASTED ALMONDS

BEEF POT ROAST WITH MUSHROOM GRAVY, MACARONI & CHEESE TIMBALE, SAUTÉED
GREEN BEANS WITH TOASTED ALMONDS

POPOVERS, MAPLE GLAZED CORN MUFFINS & BUTTER

DESSERT

INDIVIDUAL TART TATIN ~ OPEN FACED CARAMELIZED APPLE TART

INDIVIDUAL PUMPKIN PIE, A LA MODE

PLATTERS OF RUSTIC COOKIES & BARS ~ CRANBERRY OATMEAL COOKIES, LEMON TARTS,
SNICKERDOODLES, TRIPLE CHOCOLATE BROWNIES & PECAN BLONDIES

VANILLA CUPCAKE TREE WITH BUTTER CREAM FROSTING &
MARZIPAN AUTUMN LEAVES

CANDY BAR