



Autumn Wedding Reception

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 over
acorn squash wedge*

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,
triple chocolate brownies, chocolates*