

STATIONARY HORS D'OEUVRES

Autunno Antipasto Station:
Cured Meats & Seasonal Roasted Vegetable Salads
Assorted Seasonal Crackers & Breads

PASSED HORS D'OEUVRES

Peach BBQ Brisket Wrapped in Bacon
"Tortellini" Skewers
Sausage & Asiago Stuffed Mushrooms - GF
Pear, Pumpkin and Smoked Bacon Tartlets

BUFFET

Tossed Garden Salad - GF, DF
Iceberg lettuce, grape tomatoes and sliced cucumbers. Served with Balsamic Dressing Buffet Orzo Salad
Al Dente Orzo
tossed with Tri-Colored Bell Peppers and Feta Cheese finished with fresh Lemon Juice and Golden Italian Dressing

MAINS

3 oz Petit Filet Mignon, Grilled Medium Rare - DF, GF
Served with a Red Wine Shallot Sauce
4 oz Marinated Chicken Thigh (Boneless & Skinless) - DF, GF

SIDES

Sweet Corn (NOT on the cob) - DF, GF
Brown Sugar Sweet Potato Mashed - GF
Banquet Rolls and Butter

DESSERT

Brownies (GF & DF)
Apple Crisp
Served with Whipped Cream
Mini Chocolate Peanut Butter Bomb
With Chocolate Butter cream Rosette

BEVERAGES

Cola, Diet Cola, Clear Soda
Sparkling / Still Waters
Bottled Iced Tea
Lemonade

MOCKTAILS

Spiced Apple Cider
Pomegranate Punch

COFFEE/TEA

Regular, Decaf & Tea
Oat & Soy Milk
Pumpkin Spice Syrup - Torani