



## PASSED HORS D'OEUVRES

*(SELECT 3)*

### MARYLAND STYLE CRABCAKE BITES

served with wasabi cream sauce

### PROSCIUTTO WRAPED GRILLED SHRIMP

with figgy bbq glaze

### FILET ROMESCO

sliced filet served with romesco sauce, goat cheese, and crispy shallots on french bread

### YOGURT MARINATED BEEF SKEWERS

with grape tomatoes and roasted garlic

### CHICKEN AND WAFFLES

with bourbon-honey maple drizzle

### CAPRESE SKEWERS

buffalo mozzarella, cherry tomatoes & fresh basil with homemade pesto drizzle

### AUTUMN BRUSCHETTA

pear, gorgonzola, and basil on toasted french bread with honey drizzle

### PUMPKIN FRITTERS

with whipped cinnamon-maple butter



## STATIONARY HORS D'OEUVRES

*(SELECT 1)*

### CHEESE DISPLAY

Chef's selection of domestic, international, or local cheeses served with assorted crackers, nuts, dried fruits, and membrillo

### CHARCUTERIE

a mix of savory meats and Chef selected cheeses served with assorted crackers and homemade pickled veggies

### GARDEN BAR

caprese skewers, fruits, cheese display, raw or marinated veggies, & deviled eggs served with assorted crackers

### ANTIPASTO DISPLAY

Chef's selection of seasonal and savory meats, cheeses, olives, & marinated vegetables

## PLATED SOUP & SALAD DUO

*(SOUP SELECTIONS - CHOOSE 1)*

BROCCOLI & BLEU CHEESE

ROSEMARY CORN & POTATO CHOWDER

GINGERED PUMPKIN & SAGE BISQUE



*(SALAD SELECTIONS – CHOOSE 1)*

AUTUMN PEAR

Chef's selection of seasonal and savory meats, cheeses, olives, & marinated vegetables

BELLE'S APPLE

baby spinach, mixed greens, caramelized onions, dried cranberries, toasted pecans, bleu cheese, and granny smith apples in seasonal fruit vinaigrette

SWEET POTATO & BABY KALE

with honey jalapeno dressing

ROASTED BEET

with warm goat cheese, toasted pistachios, and arugula in seasonal vinaigrette

CLASSIC WEDGE

with bleu cheese dressing, tomatoes, red onions, and bacon bits

**BUFFET DINNER**

*(MAIN COURSE)*

BEEF BRACIOLE

a classic italian dish of stuffed, rolled beef cooked in a flavorful red sauce

CHICKEN ROULADE

with spinach, roasted garlic, and fontina cheese in mushroom marsala sauce



SWEET POTATO GNOCCHI  
with sage brown butter

*(SEASONAL SIDES – CHOOSE 2)*

SMOKED GOUDA MASHED POTATOES

ROASTED ROOT VEGETABLES

IRON SKILLET HAIRICOT VERTS

ROASTED BRUSSEL SPROUTS