

CHESTNUTS ROASTING ON AN OPEN FIRE

WELCOME COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

Chicken & Sweet Corn Pancakes, Spicy Chili Sauce
Soba Noodle and Crabmeat on a Spoon
Buffalo Chicken Spring Rolls, Bleu Cheese Sauce
Creamy Tomato Soup with miniature Grilled Cheese
Grilled Chicken Satay with Peanut Dipping Sauce
Cider Roasted Pork on Crostini, Apple & Cranberry Marmalade
Potato Pancakes, Cinnamon Spiced Apple Compote
Brie and Raspberry Tartlet
Vegetarian Spring Rolls with Cucumber Dipping Sauce

TUSCAN CHEESES & CHARCUTERIE BOARD WITH SAVORY JAMS, FLATBREADS & DRIED FRUITS

SALAD (Select 1) / bread

Endive, Pear, Feta & Roasted Walnut Salad, Chardonnay Vinaigrette
Roasted Squash, Spinach, & Leek Salad, Maple Dressing
Mesclun Salad, Dried Cherries, Gorgonzola & Shallot Vinigerette

PLATED DINNER

FIRST COURSE (Select 1)

Burrata Plate with Balsamic
Roasted Butternut Squash Soup with Cinnamon & Crème Fraiche
Seared Tuna with Ponzu Glaze, Avacado on a Wonton Wrapper Served Cold

ENTRÉES:

CHICKEN

Roasted Chicken Breast, Corn & Artichoke Cake, Asparagus, Roasted Tomato Butter

BEEF

Chatue Briand -Thyme Demi Glace, Garlic Mashed Fingerling & Broccolini

SEAFOOD

Horseradish Crusted Salmon, Confetti Wild Rice, Lemon Broth

VEGETARIAN

Chickpea, Sweet Potato Curry Coconut Stew over Rice

DESSERT

Pumpkin Cheesecake

Before placing your order, please inform your server if a person in your party has a food allergy.