



MENU



BUFFET DINNER

Artisan Breads

EVOO, Butter
(v, contains gluten, dairy)

Fall Harvest Salad

Autumn Greens, Roasted Delicata Squash, Apple
Vinaigrette, Maple Candied Pepitas, Cranberries
(ve, gf)

Spinach & Apple Salad

Honeycrisp Apples, Spiced Nuts, Blue Cheese, Bourbon
Maple Vinaigrette
(v, gf, contains dairy, nuts)

Roasted Winter Vegetables

Winter Squash, Brussels Sprouts, Heirloom Carrots, Root
Vegetables, Leeks, Tahini, Lemon
(ve, gf)

Creamy Mashed Potatoes

Cherry Valley Dairy Butter, Flaky Salt, Chives
(v, gf, contains dairy)

Bacon-Wrapped Pork Loin

Applewood Smoked Bacon, Rosemary & Citrus Rub, Red
Cabbage Agrodolce, Grape Chutney
(gf, df, contains pork)

Red Wine + Fig Braised Beef Short Rib

Leek + Mushroom Farro Risotto, Confit Vegetables, Red
Wine Jus, Italian Parsley Gremolata
(gf, df, contains beef)



Total = \$74/guest + tax
(includes staffing, service + production fees)