



GREETING STATIONS/HORS D'OEUVRES

FALL BRUSCHETTA (V)

melted brie, poached pears, cranberries, shallot and herb chutney, balsamic glaze, crostini

DEVEILED EGGS (GF)

dijon mustard, sriracha dusting

JUMBO WHITE GULF SHRIMP COCKTAIL (GF)

with horseradish cocktail sauce

ITALIAN MEATBALLS

with house-made marinara sauce

HERB STUFFED MUSHROOMS (V)

garlic herb breadcrumbs, goat cheese, hot honey

CRUDITÉ, FRESH FRUITS, BREADS AND SPREADS

spinach artichoke dip, roasted red pepper hummus, seasonal vegetables, artisan breads, gourmet crackers, assorted international cheeses, fresh cut seasonal fruits

TUSCAN CHARCUTERIE

prosciutto, genoa salami, soppressata, capicola, provolone, buffalo mozzarella, goat cheese, grilled asparagus, roasted red peppers, cornichons, olives, sundried tomatoes, bruschetta mix, Italian bread

SALADS

CAESAR SALAD (GF)

crisp romaine, pecorino romano cheese, lemon-garlic dressing

GARDEN SALAD (GF)(V)

mixed greens, carrots, cucumbers, tomatoes, parmesan peppercorn dressing

AUTUMN GRAIN SALAD (GF)(V)

kale, quinoa, lentils, brown rice, chickpeas, roasted sweet potatoes, blackberries, pomegranate seeds, pomegranate vinaigrette



BUFFET CHOICES

CREAMY ROASTED PUMPKIN BISQUE (V)

MAC & CHEESE (V) - elbow pasta, creamy "3" cheese blend, buttered panko breadcrumbs

RIGATONI BOLOGNESE (GF AVAILABLE) - braised veal, pork, and beef, mushrooms, cream, tomato sauce

ROASTED ROOT VEGETABLE HASH (GF) - carrots, parsnips, turnips, onions, bacon

SWEET POTATO MASHED (GF)

WHIPPED RUSSET MASHED POTATOES (GF)

ROASTED BUTTERNUT SQUASH (GF)

SAUTÉED GREEN BEANS (GF)

FOCACCIA HERB STUFFING (GF AVAILABLE) (*turkey broth)

TURKEY GRAVY (GF available)

CHICKEN PARMESAN (GF AVAILABLE) - breaded chicken cutlet, mozzarella cheese, marinara sauce

PAN SEARED ATLANTIC SALMON (GF) - with maple glaze

CARVED ROASTED TURKEY - light and dark meat available

SLOW ROASTED BLACK ANGUS SIRLOIN (GF) - with mushroom bordelaise

CRANBERRY SAUCE

CHICKEN TENDERS

FRENCH FRIES

KRAFT MAC AND CHEESE AVAILABLE

TRADITIONAL DINNER ROLLS

DESSERTS

WARM APPLE CRISP with Chantilly cinnamon whipped cream

TRADITIONAL PUMPKIN PIE

VANILLA CHEESECAKE with mixed berry compote

ASSORTMENT OF SEASONAL COOKIES

CHOCOLATE FUDGE BROWNIES

COCONUT MAGIC BARS

CARROT CAKE with cream cheese frosting

MINI CRÈME BRÛLÉE (GF) - vanilla custard with brittle caramelized sugar topping

MINI CHOCOLATE MOUSSE CAKE (GF)

chocolate cake, whipped chocolate mousse, chocolate ganache, espresso crème anglaise