



## *Sample Fall Seated Dinner*

### **PASSED HORS D' OEUVRES**

**Sweet Potato and Black Pepper Bacon Bites**  
Glazed with Maple Syrup

**Caramelized Pear and Brie en Croute**  
with Sugared Almonds

**Braised Beef Short Rib on a Parmesan Pepper Shortbread**  
with Black Current Jelly

**Cinnamon Sugar Doughnut Slider with Braised Maple Pork Belly**  
with Sour Apple Slaw

### **STATIONARY HORS D' OEUVRES**

#### **International Cheese Display**

A Selection of Cheeses to include Huntsman Cheddar, Sage Derby, French Brie, Mango Stilton, Cranberry Wendsleydale and Chianti Romano Arranged with Seasonal Fruit and Served with Assorted Crackers and Flatbread

### **FAMILY STYLE DINNER**

**Coffee and Ancho Chile Braised Short Ribs**  
atop Sweet Corn Puree

**Almond Crusted Chicken Breast with a Savory Creme Brûé Sauce**

**Caramelized Brussel Sprouts with Onion and Bacon**

#### **Three Cheese Macaroni and Cheese**

Sharp Cheddar, Mild Cheddar and Parmesan Cheeses finished in a Cream Sauce and Topped with Fresh Herbs and Seasoned Bread Crumbs

**Fall Roasted Vegetables with Rosemary and Sea Salt**  
Carrots, Parsnips, Beets, Purple Onions, Turnips and Peppers

#### **Pumpkin Mousse Parfait**

Layers of Gingerbread Cake, Creamy Pumpkin Mousse, and Whipped Cream served in a Parfait Glass sprinkled with Cinnamon

