



STATIONARY PLATES

CHEESE PLATE

3 Month Manchego, Crumbled Blue, White Cheddar
Garnished with raspberry apple butter and wildflower honey
Assorted Crackers

PASSED HORS D'OEUVRES (Choose 4)

SWEET CORN FRITTERS-Green tomato marmalade

POTATO AND CABBAGE PANCAKES-Fermented kimchee and soy reduction

BACON WRAPPED DATES-Blue cheese fonduta
HAM or SMOKED CHICKEN CROQUETTES – romesco sauce

TEMPURA BEECH MUSHROOMS – gluten free corn tempura, black garlic sauce

SOUPS (Choose 1)

CARROT GINGER – confit fennel garnish

WILD MUSHROOM - truffle and black trumpet toast

POTATO LEEK- Yukon Gold Potato, Holland leeks, buttermilk scallion espuma

SALADS (Choose 1)

BOSTON BIBB – toasted pecan and blue cheese w/ white balsamic vinaigrette

SEASONAL HARVEST SALAD – local mixed greens, toasted hazelnut, feta, pear, raspberry vinaigrette

CHARCUTERIE PLATE

Smoked Country Ham, Lebanon Bologna
Garnished with fennel agrodulce and stone ground mustard

BEET CRACKLINS – Crispy vegetarian cracklins, tarragon crème fraiche

WILD MUSHROOM TOASTS – black vinegar marinated mushroom, goat cheese mousse

FORAGERS FLATBREAD – Season vegetarian flat bread with black garlic ricotta and micro arugula

BROCHETTES – Parsley Marinated Chicken or Grilled Chorizo with Cherry tomato

CHILLED CRAB SALAD – cucumber chips, fresh horseradish and lemon

CHICKEN CORN SOUP- local harvest corn, rich chicken broth, free range egg

SEAFOOD BISQUE- rich lobster broth, local clams, smoked mussels, sherry espuma

TOMATO AND MELON – baby arugula, ricotta cheese, black garlic and balsamic olive oil

BABY SPINACH SALAD – soft boiled farm egg, shaved mushroom, warm bacon and apple dressing

ENTRÉE (Choose 1)

PORK TENDERLOIN – peach preserves, homemade sauerkraut, haricot vert, saffron pork jus

WAGYU CULOTTE – premium wagyu sirloin tender, sunchoke filled baked potato, sautéed arugula

GRILLED SKIRT STEAK – herb marinade, smoked turnip and Brussel sprout hash, bleu cheese

FREE RANGE CHICKEN – crisp polenta cake with apple, Belgian endive, birch infused chicken jus

FORAGERS PASTA – local market vegetables, heirloom tomato, broccolini, pine nut pesto

DESSERT (Choose 1)

PUMPKIN CHEESECAKE – candied apple garnish

CHOCOLATE MOUSSE – crispy dehydrated meringue, macerated seasonal fruit, cocoa nib

FLOURLESS CHOCOLATE CAKE – brandied cherries, peach anglaise

CHOCOLATE POMEGRANITE CAKE – raspberry semifredo

CREMA CATALANA – free standing crème brûlée, seasonal fruit and fresh mint