



FALL/WINTER RECEPTION MENU - \$40 PER PERSON

Hand Passed

Herb Tenderloin Tart

Thinly sliced Tenderloin Placed into a Savory Tart Shell with Herbed Boursin Piped on Top Garnished with Orchid Chiffonade

Miniature Grilled Cheese & Tomato Soup

Roasted Cherry Tomato & Basil Soup with Miniature Grilled Cheese

Chili Shrimp Wonton

Sweet Chili Shrimp Wonton with Chick Pea Puree

Stations

Fall Hor d'euvres, Vegetables and Southern Style Breads & Spreads

Vegetables, Fruits, Savory Hors d'oeuvres, Spreads & Pates artistically blended to create a grand arrangement of edible décor.

Display of Chilled Proteins: Bourbon Marinated Pork Tenderloin, Lavender Encrusted Teres Major, Honey Glazed Chicken and Apple Sausage, Shaved Prosciutto & Brassola

Accompaniment of Sauces: Spreadable Boursin Mousse, Honey Cup Mustard, and Lemon Aioli.

Grilled Vegetables: Eggplant, Zucchini, Summer Squash, Fennel, Red Onions and Artichokes.

Southern Style Spreads: Lemon Accented Hummus, Smoked Bacon Dip, Green Tomato Salsa and Sweet & Sour Dilled Cucumber Relish.

Artesian Breads: Grilled Sourdough, Toasted Baguette Rounds, Miniature Challah, Onion & Sesame Lavosh and Parmesan Crackle Bread.

Pasta Bar

Penne & Bow-Tie Pastas, Classic Vanilla Bean Alfredo, Garlic & Basil Plum Tomato Sauce, Caramelized Onion, Fresh Basil & Oregano, Parmesan Cheese, Extra Virgin Olive Oil, Fresh Cracked Pepper, Chili Flake, Fresh Baked Focaccia

Dessert

Whole Cakes, Pies and Miniature Sweets

Mochachino Cheesecake with Toffee Topping

Bourbon Pecan Pie

Tiramisu

White Chocolate Bread Pudding with Crème Anglaise

Peanut Butter Parfaits with Chantilly and Fresh Berries