



# Autumn Cocktail Hour



## TEN PASSED HORS D'OEUVRES

### Roasted Cauliflower Taco

Cauliflower Rice, Chipotle and Cinnamon Dusting  
Parsnip and Carrot Slaw

### Roasted Pumpkin Fritter

Pumpkin Mascarpone

### Chicago Dog

Honey Dijon Mustard, Pickles, Puff Pastry

### Chips and Dip

Hand Cut Crisps, Caramelized Onion Dip

### Homestyle Chicken Pot Pie

Traditional Pot Pie Filling, Fresh Herbs

### Tuna Crudo

Fresh Grapefruit, Shaved Fennel, Wonton Chip

### Tikka Masala Chicken Meatball

Naan Bread, Fresh Cilantro

### Classic Shrimp Cocktail

Horseradish, Fresh Lemon

### Grilled Flatbread

Brussel Sprouts, Goat Cheese, Bacon  
Balsamic Honey Drizzle

### Cheeseburger Sliders

Caramelized Onion, Cheddar  
Bacon, Cider Aioli

## THE FARM STAND

Charcuterie dry cured meats and cheese, raw & marinated vegetables, local fruits, dips, crackers, and crisps.

The Farm Stand is ready as guests arrive and is replenished throughout cocktail hour.



## ITALIAN PROSCIUTTO CARVING EXPERIENCE ❖

The ultimate eataly inspired experience brought to life! Delicate dry aged prosciutto, thinly carved to order, and paired with the most delicious italian cheeses and fresh luscious melon!

## THE CHEESE WHEEL EXPERIENCE ❖

Freshly made pasta sautéed in a giant wheel of Parmesan cheese! Add cracked black pepper for a delicious cacio e pepe - chef's kiss!