



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 eatery 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!