



## *Autumn Bounty*



### As Guests Arrive

*Pre-Ceremony Refreshment*

*Hot Mulled Local Apple Cider  
Pumpkin Chocolate Chip Bites*

### Cocktail Hour

#### Passed hors d'oeuvre

*Offered on trays with seasonal floral garnish*

Espresso BBQ Glazed Shrimp on Bamboo Skewers

Wild Mushroom Duxelle in Phyllo  
topped with crème fraiche

Pumpkin Mascarpone Canapé  
topped with a candied jalapeno relish

Wagyu Burger with American cheese & sautéed onions

Spiked Scallops Wrapped in Bacon

*Presentation Station*

*Tapas Mix*

wedge of Manchego cheese, goat cheese topped with walnut honey, marinated feta, chorizo, roasted red peppers, roasted artichoke hearts, dried apricots, stuffed grape leaves, dried figs, & hummus \*crostini, flatbreads, and crackers

*Plated First Course*

*Baby Arugula*

with dried cranberries, toasted almonds crumbled bleu and balsamic vinaigrette

*Artisan Rolls & Butter*

*Buffet Main Fare*

*Carved Roasted Pork Shoulder*

served with chimichurri and espresso BBQ sauce

*Pan Seared Salmon*

topped with a cherry tomato and marjoram conserva

*Butternut Squash Ravioli*

with diced roasted squashes and a sage brown butter sauce

*Spud Bar*

Vermont maple Whipped Sweet and Yukon Gold Potatoes with seasonal toppings: Roasted Apples, Crispy Pancetta, Chive Crème Fraîche Cheddar cheese & Candied Pecans Roasted

*Root Vegetables*

with a sage pesto drizzle

*Dessert*

Custom Tiered Wedding Cake

Tiered Sweets Display

Maple Pot de Crème

Red Velvet Cupcakes

Individual Apple Crumbles

Chocolate Dipped Cranberry Biscotti

Local Roasted Coffee Service