



## ***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 Bacon, Chive Crème Fraiche, 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