

# Harvest Menu

Seasonal | Fall 2017

## HORS D'OEUVRE SELECTION

- Warm Caprese Dip
- Crab Artichoke Dip
- Smoked Salmon Cakes with Lemon Caper Aioli
- Goat Cheese & Fig Jam Crostini
- Stuffed Mushroom with Apple Sausage and Pecans
- Root Vegetable Gratin Bites
- Apple-Bacon Brussel Sprouts

## SALADS

- Shaved Root Vegetable Salad
- Apple Frisée and Bitter Greens Pecan Salad
- Caprese "Sqoodle" Salad (with squash "noodles")
- Mixed Beet Salad

## ENTREES

- Whole Roasted Chicken
- Roasted Turkey Legs
- Pot Roast
- Carved Ham
- Pork Hock Osso Buco
- Roasted Harvest Chicken and Succotash
- Apple-Onion-Sage Pork Loin
- Braised Pork Cheeks and Hunters Sauce

## VEGETABLES

- Roasted Brown Sugar-Sage Local Squash
- Root Vegetable Gratin
- Broccoli Cauliflower Gratin
- Roasted Root Vegetables
- Delicata Squash Veggie Blend
- Bacon Fat Creamed Corn



## ACCOMPANIMENTS

- Herb Roasted New Potatoes
- Garlic Smoked Cheddar Mashed Potatoes
- Butternut Polenta
- Fall Harvest Succotash
- Twice Baked Potatoes
- Mashed Root Vegetables
- Roasted Garlic Potatoes

## DESSERT

- Pecan Pie with Maple Whipped Cream
- Seasonal Fruit Crisp
- Spiced Pumpkin Bread Pudding with Pecan & Brown Sugar-Bourbon Carmel Sauce
- Ginger Spice Cake

Contact our event planners at:  
503.642.9898 to place your order.

