

Fall Harvest Menu

Harvest Spreads and Breads Display with Greek Olive Tapenade, Creamy Pumpkin Seed Pesto, Tuscan White Bean Dip, Goats Cheese with Cinnamon Blueberry Compote, Roast Garlic & Creamy Brie Spread served with assorted Flatbreads, Gourmet Crackers and Artesian Breads

Wild Mushroom Bruschetta topped with melted Brie Cheese

Fresh Rosemary Shrimp Skewers

Perfect Pear Pizzette – toasted flatbread with sweet sliced pears, crumbled Gorgonzola cheese, cinnamon candied pecans drizzled with a Merlot Wine Reduction

Chef Mike's Famous Crab Cakes – Served warm and drizzled with a Sweet Vidalia Onion Vinaigrette.

Andouille Sausage and Cornbread Stuffed Mushrooms

Beef Tenderloin Sliders– Fresh baked Poppy Seed Rolls spread with our signature Sun-Dried Cherry Boursin mixture and filled with sliced marinated beef tenderloin. *~Approx 1.5 per person~*

Caramel Apple Fondue Station – A twist on the traditional caramel apple. Granny Smith Apples sliced and served with warm Caramel for dipping with Spiced Pecans, Crushed Gingersnaps, Mini Chocolate Chips, Chopped Peanuts & Sprinkles to make your apple extra delicious!!

~20 person minimum~

~Approx 3 pieces of each item per person~

~Price includes food only – staff, rentals & bar service priced separately~