

Perfect Pear Themed Menu

Harvest Menu

Baked Brie with Wild Mushroom Duxelle – Creamy Brie cheese topped with a velvety Mushroom Duxelle, wrapped in flaky pastry and baked to perfection. Served with an assortment of gourmet crackers.

Bruschetta with Aged Cheddar, Apple Wood Smoked Bacon and Toasted Almonds

Crispy Pancetta and Sweet Mission Fig Pizzette with crumbled Gorgonzola Cheese, Fresh Herbs and Sweet Balsamic Reduction

Creamy Acorn Squash Bisque – Delicious Creamy Squash Bisque served warm in individual shot glasses garnished with Chive Crème.

Chef Mike's Famous Crab Cakes – A client favorite! Served warm and drizzled with a Sweet Vadalina Onion Dressing.

Beef Tenderloin Sandwiches – Freshly baked Poppy Seed rolls spread with our signature Sun-Dried Cherry Boursin mixture and filled with sliced marinated beef tenderloin.

Spiced Pumpkin Dip – Pumpkin pie as a dip! Served in a hollowed pumpkin with gingersnap cookies for dipping.

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