serves 55 people

PASSED APPETIZERS

Potato Cup Soufflé with Calamata Olive Tapanade and Chives

Spoons of Tuna Tartar with Ginger, Sesame and Taro Shreds

Roasted Fall Squash with Melted Taleggio, Truffle and Crispy Sage

Apple Cider Glazed Pork Buns with Spiced Napa Cabbage

Cucumber Gazpacho Shooters with Melon and Avocado

Chicken Satay with Coconut and Peanut Sauce

DINNER BUFFET

Jumbo Shrimp with Fresh Horseradish Cocktail Sauce and Lemon Wheels

Mustard Roasted Lamb Racks with Red Currant Jam

Smoked Eggplant Caviar Spread with Extra Virgin Oil

Whipped Salt Cod Brandade with Baked Crostini

Creamy Fall Mushroom Risotto Cakes with Caramelized Onion, Fall Mushrooms and Crispy Leeks

Smooth Fava Bean Spread with Basil and Fresh Focaccia

Buttery Bibb Cups with Oven Roasted Beets, Candied Walnuts and Whipped Feta

DESSERT BUFFET

Mini Cupcakes...Fresh Baked Bite-Sized Cupcakes with Lettered Icing

Mini Cones with Assorted Fillings: Chocolate, Cranberry and Lemon

Harvest Apple Squares