Fall in 3 APPETIZERS

> Butternut Squash Arancini Bacon Jam & Brie Crostini Mini Grilled Cheese and Tomato Bisque Shooters Fig and Goat Cheese Tartlets with Balsamic Glaze Prosciutto-Wrapped Apple and Brie Skewers Sliders with Cranberry Glaze & Goat Cheese Mini Beef Wellington

SALAD

FALL BISTRO SALAD

Mixed Greens. Shallot. Heirloom Tomato. Candied Pumpkin Seed. Sun Dried Cranberry. Apple Sticks. Goat Cheese. Cider Vinaigrette.

PEAR BRÛLÉE SALAD

Arugula.. Pickled Onion. Buttered Pecan. Pomegranate Perils. Brûléed Pear. Shaved Parm. Cinnamon Pear Vinaigrette.

MAIN

Sage & Brown Butter Gnocchi
Lightly Fried Cheese Ravioli with Herb Oil
Cider Braised Chicken Breast with Apple Butter Chutney
Cranberry, Spinach & Brie Stuffed Chicken with Cranberry Glaze
Pork Tenderloins with Fig Glaze
Coffee & Ancho Rubbed TriTip with Romesco Sauce
Beef Tenderloin with Cranberry & Blood Orange Glaze
Red Wine Braised Short Rib
Pecan Crusted Salmon & Bourbon Maple Glaze
Garlic & Butter Shrimp Scampi

SIDES

Maple & Brown Sugar Glazed Heirloom Carrots
Roasted Root Vegetable Blend
Creamy Thyme & Roasted Garlic Mashed Potato
Butternut Squash Risotto
Smashed Brussel Spouts & Candied Bacon
Butternut Squash Mac n Cheese

DESSERT

Pumpkin Cheesecake Bites Apple Crumble Mini Pie Cinnamon & Sugar Donut Hole Mini Pecan Pie S'mores Cups or S'more Cart

Streetwise Catelling