

# SEASONAL AUTUMN BUFFET

\$80 per person (food only)



## COCKTAIL HOUR - PASSED HORS D'OEUVRES

### Carrot Latke

apple-jalapeno chutney (GF, V)

### Swiss Chard-Gruyère Tartlet

puff pastry (V)

### Grilled Fish Kebab

cherry tomato | black olive | tzatziki (GF)

### Smashburger Slider

lettuce | tomato | secret sauce

### Prosciutto Panini

fontina | fig jam



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## BUFFET DINNER

### Allegra Salad

mâche | figs | dried apricots | pecans | white balsamic (GF, VG)

### Spit-Roasted Chicken

herb jus

### Lamb Shank Lasagna

tomato ragu | grated pecorino

### Butternut Squash Risotto

pine nuts | fried sage (GF, V)

### Roasted Fingerling Potatoes (GF, V)

### Crispy Brussel Sprouts

Nueske's bacon | maple glaze (GF, DF)



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## CHOCOHOLIC DESSERT STATION

Hazelnut Chocolate Opera Cakes

Chocolate-Caramel Tarts

Valrhona Brownies

GF - Gluten Free | V - Vegetarian | VG - Vegan  
DF - Dairy Free | NF - Nut Free