



## *Autumn Bounty*



### *As Guests Arrive*

*Pre Ceremony Refreshment*

*Hot Mulled Local Apple Cider  
Pumpkin Chocolate Chip Bites*

### *Cocktail Hour*

#### *Passed hors d'oeuvre*

*Offered on trays with seasonal floral garnish*

Espresso BBQ Glazed Shrimp on Bamboo Skewers

Wild Mushroom Duxelle in Phyllo  
topped with crème fraiche

Pumpkin Mascarpone Canapé  
topped with a candied jalapeno relish

Petite Black Angus - Vermont Cheddar Burger  
on a Seeded Bun w/ ketchup and a pickle

Spiked Scallops Wrapped in Bacon

**Presentation Station**

***Tapas Mix***

wedge of Manchego cheese, goat cheese topped with walnut honey, marinated feta,  
chorizo, roasted red peppers, roasted artichoke hearts, dried apricots,  
stuffed grape leaves, dried figs, & hummus  
\*crostini, flatbreads, and crackers

**Plated First Course Salad**

***Baby Arugula Greens***

with dried cranberries, toasted almonds  
crumbled bleu and balsamic vinaigrette

***House Made Focaccia Bread and Artisan Rolls***

**Buffet Main Fare**

***Roasted Pork Shoulder***

carved and served with espresso bbq sauce & apple compote

***Pan Seared Salmon***

topped with a cherry tomato and marjoram conserva

***Butternut Squash Ravioli***

with diced roasted squashes  
and a sage brown butter sauce

***Spud Bar***

Vermont maple Whipped Sweet and Yukon Gold Potatoes  
with seasonal toppings:  
Roasted Apples, Crispy Pancetta, Chive Crème Fraiche  
Cheddar cheese & Candied Pecans

***Roasted Root Vegetables***

with a sage pesto drizzle

***Artisan Black Olive and Multigrain Loaves***

\*butter

*Dessert*

*Custom Tiered Wedding Cake*

*Tiered Sweets Display*

Maple Pot de Crème

Red Velvet Cupcakes

Individual Apple Crumbles

Chocolate Dipped Cranberry Biscotti

*Local Roasted Coffee Service*