



## Fall/Winter Sample Menus

### Buffet Reception #1

#### *Passed Hors d'Oeuvres*

*Corn Fried Oysters with Remoulade Sauce*

*Duck Rillettes w/ Garlic Crostini*

*Poached Shrimp Canape w/ Cream Cheese & Aycock's Pepper Jelly*

#### **Buffet Dinner**

*Classic Caesar Salad w/ Matiz Anchovy & Garlic Crostini*

*Pork Loin with Acadian Honey & Satsuma Glaze*

*Fusilli Pasta with Lemon Zest & Herbs*

*Spinach Madeleine*

*Housemade Focaccia with Kalamatas & Roasted Garlic*

#### **Dessert**

*Mamie's Lemon Tart with Italian Meringue*

### Buffet Reception #2

#### *Passed Hors d'Oeuvres*

*Gougeres*

*Grilled Tuna Skewers with Ponzu Dipping Sauce*

*Bacon Wrapped Dates*

#### **Buffet Dinner**

*Roasted Chicken w/ Shiitake Mushroom Gravy*

*Mashed Yukon Golds with Roasted Garlic & Chives*

*Sweet & Sour Napa Cabbage*

*Mary Abbay's Yeast Rolls with Garden Herb Butter*

*Louisiana Lime Pie with Ginger Snap Crust & Chantilly Cream*



## Fall/Winter Sample Menus

### Sample Buffet Reception #3

#### ***Passed Hors d'Oeuvres***

*Chicken Liver Mousse Toasts w/ French Picnic Salt*

*Deviled Eggs with Hickory Bacon & Smoked Paprika*

#### ***Stationary Hors d'Oeuvre***

*Peel and Eat Pickled Shrimp in a Citrus Herb Ice Bowl*

#### ***Hot Buffet***

*Beef Pepperpot*

*Burnished Potatoes with Fresh Rosemary*

*Oven Roasted Winter Vegetables*

*Yellow Rice*

*Corn Muffins with Garden Herb Butter*

#### ***Dessert***

*Chocolate Oblivion Torte with Blueberry Coulis*

