

autumn dinner: buffet sample

stationary platters

Seared pork chops with crisped brussel sprouts & apple butter

Vegan main: acorn squash with pomegranate, fresh mint, za'atar oil

Roasted vinegar beets with charred onion, labneh

Cauliflower (or brown) rice with toasted pecans, dried cranberries, tarragon emulsion

dessert

Rice pudding cups with dried cherries, bourbon soaked pecans

Cardamom & pear galette, vanilla creme fraiche

upon request

Celebratory craft mocktail punchbowl + other beverages; 9-inch round + tiered cakes; coffee & tea service; bartending service; rental coordination