AUTUMN DESSERTS $9.50
please select four:
sugar pumpkin cheesecake
cape cod cranberry walnut tart
johnny appleseed cake
clover honey pecan diamond
vanilla bean toasted marshmallow
coconut hibiscus petit four
hazelnut quince linzer torte
autumn fruit pound cake
pear caramel bonbon
cold press coffee éclair
chocolate fudge meringue
mitano cookie

FRITTER DESSERTS $7.00
chef attended, please select two:
apple pie
maple, sweet potato, bourbon
sugar pumpkin, brown sugar, pecan
cranberry and walnut
gingerbread

Before placing your order, please inform your server if a person in your party has a food allergy
### Hors D’Oeuvres

#### HOT
- pumpkin, escarole, fontina empanada: $120
- cauliflower feta fritter, smoky yogurt sauce, pomegranate caviar: $120
- vegetable samosa, mint chutney: $120
- sweet potato cracker, bosc pear, bruleed blue cheese, spiced pecan: $120
- maple mustard pretzel chicken bite: $135
- ricotta stuffed fried olive, fleur de sel: $135
- n.e. cod cake, spiced corn relish: $150
- warm french brie, cranberry chutney, spiced walnuts, phyllo cup: $170
- creamy polenta, short rib, tomato jam: $170
- sesame shrimp, tahini ginger sauce: $185
- moroccan salmon skewer, citrus sauce: $199

#### CHILLED
- butternut squash tart, maple cream: $120
- autumn root vegetable quiche, smoky vermont cheddar: $120
- blue cheese walnut shortbread, spiced mango chutney: $120
- golden beet, goat cheese & pistachios: $135
- curry chicken salad, wonton crisp: $135
- smoked salmon apple crisp, dill crème: $150
- cured pastrami grissini, russian dressing: $150
- white anchovy & parmesan palmiers: $150
- fig & chevre on endive, port wine syrup: $170
- chicken liver & currant mousse, apple brioche: $170

### Stations

#### Stakes
- **SKEWER STATION** $13.00
  - marinated beef and mushroom
  - tuscan rosemary, roasted garlic marinated chicken thigh
  - halloumi cheese with oregano and roasted vegetables

#### Hummus Trio
- **HUMMUS TRIO** $8.00
  - whipped cucumber & dill hummus
  - roasted garlic & artichoke hummus
  - classic hummus topped with pine nuts & red pepper oil
  
  served with homemade naan, pita bread, lavash chips, parsley oil

#### Autumn Panini Station
- **AUTUMN PANINI STATION** $13.00
  - please select two of the following:
    - roasted turkey, swiss, cranberry aioli
    - tomato, arugula, chèvre, balsamico
    - pumpkin, escarole, blue cheese
    - short rib, fontina cheese, tomato jam
    - grilled chicken, brie, green apple, caramelized onion, apple butter

  served with homemade potato chips

#### Fall Flatbreads
- **FALL FLATBREADS** $9.50
  - please select three of the following:
    - basil pesto, ricotta and fresh mozzarella
    - sweet caramelized onion, BBQ chicken and monterey jack
    - classic margherita
    - chicken, broccoli alfredo
    - butternut squash, kale and apple with vermont cheddar
    - thinly sliced potato with sweet onion, gruyere and fleur de sel

  served with toasted brown bread and warm pretzel bites

#### Southern Biscuits & Charm
- **SOUTHERN BISCUITS & CHARM** $10.50
  - Warm homemade buttermilk biscuits served with whipped sweet butter, peach jam, strawberry jam, sausage gravy & brown gravy

#### English Pub
- **ENGLISH PUB** $12.50
  - fish and chip cones with tartar sauce and malt vinegar
  - mushroom, stilton and potato pasties, horseradish sauce
  - ale and cheddar fondue