



RA
CATERS
FALL 2022

/BRUNCH BUFFET/

\$54.00 per guest

Spinach and Asiago Quiche

Scrambled Eggs

Maplewood Smoked Bacon

French Toast, Maple Syrup, Fruit Compote

Pumpkin Spice Steel Cut Oatmeal, Walnuts, Dried Fruit, Brown Sugar

Fresh Fruit and Berry Salad

Greek Yogurt

Cinnamon Apple Breakfast Parfaits (Yogurt, Caramelized Cinnamon Apples, Granola)

Smoked Salmon Platter, Mini Bagels, Cream Cheese, Diced Tomatoes, Onions, Eggs, Capers

Potatoes au Gratin

Chopped Farmers Market Salad

Seasonal Muffins, Lemon Tea Bread, Cinnamon Streusel Coffee Cake

Coffee and Tea Station

Apple Cider Station

Orange Juice



/OCTOBER 2022/

Reception Station

\$32

Crab, Cod, and Lentil Cakes

Served with a Nest of Vegetable Spaghetti, Old Bay Butter Sauce, Lemon Cilantro Crema, and Heirloom Gazpacho

Three Course Dinner

\$63

Starters:

Red Kuri Squash Puree, Cortland Apples, and Black Trumpet Mushrooms

Roasted Pear Salad, Butter Lettuce, Rouge Endive, Great Hill Blue Cheese, Toasted Almonds, and Champagne Vinaigrette

Local Butternut Squash Salad, Artisan Greens, Ricotta Salata, Dried Cranberries, and Toasted Pepita Cider Vinaigrette

Roasted Exotic Mushroom Soup, White Truffle Cream

Entrees:

Sole Meuniere with Brown Butter Soy Glaze, Roasted Garlic Potato Puree, and Rainbow Carrots

Hazelnut and Basil Crusted Breast of Chicken, Thyme Jus, Potato Gratin, and Roasted Root Vegetables

Farro Stuffed Pepper, Locally Foraged Mushrooms, Tuscan Kale, and Roasted Tomato Vinaigrette

Desserts:

Pumpkin Crème Brulee, Pepita Tuille

Butternut Poundcake, Caramel Ice Cream, and Cranberry Compote

/NOVEMBER 2022/

Reception Station

\$28

New England Turkey Bowl – Carved to Order

Slow Roasted Turkey Breast, Roasted Garlic Potato Puree, Sausage and Mushroom Stuffing, Wild Rice

Medley, Brussels Sprouts, Roasted Carrots, Haricots Verts

Giblet Gravy, Cranberry Chutney, Crunchy Parsnips

Three Course Dinner \$63

Starters:

Carrot Ginger Soup

English Cucumber Wrapped Artisan Greens, Berkshire Chevre, Dried Cranberries, Candied Walnuts, White Balsamic Vinaigrette

Baby Kale Salad, Roasted Butternut Squash, Bulgur Wheat, Golden Raisins, Toasted Pepitas, and Maple Mustard Vinaigrette

Chef's Mushroom Risotto with Crispy Shallots

Entrees:

Cider Brined Breast of Turkey, Giblet Gravy, Cranberry Orange Chutney, Garlic Whipped Potatoes, Rainbow Carrots, and Brussels Sprouts

Pan Roasted Mahi Mahi, Citrus Cous Cous, Swiss Chard, and Petit Root Vegetables

Barolo Braised Short Ribs, Soft Mascarpone, White Cornmeal Polenta, Oyster Mushrooms, and Brussels Sprouts

Eggplant, Fresh Ricotta, Asparagus Cannelloni, Charred Tomatoes Vinaigrette, Petit Herb Salad

Desserts:

Pecan Pie, Cinnamon Ice Cream, Caramel Sauce

Pumpkin Brioche Pudding, Lingonberry Crème Anglaise