



# *menu*

appetizer service begins at 6:30pm

## *Appetizers*

Maple Bacon, Apple and Sharp Cheddar Turnover  
Shrimp Bisque Shooter with Chive Oil  
Pumpkin Hummus on Toasted Pita with Spiced Pepitas  
Sweet Potato Fritter with Honey Cream  
Smoked Chicken Croquette with Green Chile Aioli

## *Salad Course*

Field Greens tossed in a Candied Garlic Sherry  
Vinaigrette with Blue Cheese, Pear and Glazed Walnuts

## *Entrée Course*

Braised Short Rib  
Served with Roasted Root Vegetables and  
Smoked Gouda Truffle Macaroni and Cheese

Eggplant Bolognese  
Eggplant and Porcini slow simmered Ragu served  
over Creamy Polenta and finished  
with Shaved Parmesan and Italian Parsley

## *Dessert*

Assorted Petite Sweets

## *Drinks*

Beer from Real Ale Brewing  
Wine from Fall Creek Vineyards  
Tea from Zhi Tea  
Assorted soft drinks

select produce provided by Springdale Farm  
small changes to menu may occur