



THE DINNER BELLE *catering*



## FALL MENU

*Amuse Bouche* Individual Savory Soufflés  
Devils on Horseback, dates wrapped in Bacon

*Cocktails* Dark & Stormy, a duet of black rum and ginger beer  
A Rye Manhattan with cola-infused bitters  
Coffee & Cognac

*Canapés* Mini Biscuit BLT  
Deep Fried Sourdough Seabass Cakes  
Figs in a Blanket, Manchego stuffed & roasted Figs wrapped in Speck

*Buffet* Rustic Renaissance Feast, a throwback to times of old with roast turkey legs,  
whole fish, plentiful side platters and plum pudding

*Premiere* Root Vegetable Fricassee with Parsnips, Carrots and Salsify  
Spinach and Lardon Salad with Poached Duck Eggs  
Roasted Acorn Squash stuffed with Sausage

*Secondi* Pumpkin Risotto  
Brown Sugar Citrus Roast Chicken  
Steak & Potatoes, Beef Short Ribs and Garlic Mash

*Dessert* Boozy Chocolate Sangria Cake  
Raisin Bread Pudding with Chantilly Cream  
Sour Cream Apple Pie with Brown Butter Crumble

*Charcuterie Board* An Ode to Autumn's harvest fruits, meats and cheeses  
presented amid crates of fall leaves, wreaths of Indian  
corn, pumpkins and stacks of hay

*Brunch* Truffled Quiche  
Maple Chicken Sausage Patties imprinted with Sage

*Guest Gifts* Wake Up Naked Breakfast Bars  
Chocolate Cigars

