



AUTUMN FAMILY STYLE MENU

Welcome Cocktail

Persimmon Collins

persimmon syrup, freshly squeezed lemon juice, seltzer;
persimmon slices and star anise garnish

Passed Hors d'Oeuvres

French Onion Soup Crostini

beef broth-soaked caramelized onions
and melted gruyere

Grilled Kabocha Squash Skewers

drizzled with curry peanut sauce;
lime juice and cilantro

House Made Farmer's Market Spanakopita

chard, collards and spinach,
dill, feta, and nutmeg
in a filo triangle

Peking Duck Broth Soup Shot

green onion, ginger topped with crispy rice noodles

Rosemary Chips

thinly sliced russets, rosemary,
garlic, coarse sea salt



Family Style Presentation

Chicory Salad

chicory greens tossed with sliced orange,
pan roasted olives, toasted hazelnuts;
tossed with a lemon hazelnut dressing
topped with ricotta salata

Honey Roasted Crispy Chicken

white wine herb au jus

Braised Short Ribs

slow cooked with red wine and sage

Butternut Squash Ravioli

browned butter and crispy sage leaves

Fall Mashed Potatoes

acorn squash, russets mashed with Dijon,
butter and dill

Roasted Brussel Sprout

crispy pancetta, thyme and extra virgin olive oil

ACME Breads

Miniature Desserts

Pumpkin Pie Parfaits

Layers of cookie, pumpkin pie filling
and house made whipped cream

Apple Bread Pudding Bites

drizzled with caramel

German Chocolate Cake Diamonds

German chocolate cake,
coconut pecan frosting