



## Fall Buffet

### Passed Hors d'Oeuvres

Molasses Glazed Duck on Sweet Potato Pancake  
Miniature Pizza with Fig and Minted Chevre  
Marinated Scallop wrapped in Niman Ranch Applewood Smoked Bacon  
Roasted Eggplant Crostini with Hummus and Fresh Basil

### Buffet

Arugula and Shaved Fennel Salad with Reggiano Parmigiano  
and Balsamic Vinaigrette

Baby Romaine with Grilled Eggplant, Zucchini, Julienne Carrot,  
Roma Tomatoes and a Roasted Garlic Vinaigrette

Poached Norwegian Salmon Gently Wrapped in Puff Pastry with  
Indian Wild Rice, Chanterelles and Dill-Scented Lemon Hollandaise Sauce  
sliced tableside

Grilled Boneless Breast of Chicken with a Tamarind-Orange Glaze

Chinese Long Beans with Slivered Toasted Almonds and Sesame Oil

Polenta Triangles with Gorgonzola and Sun Dried Tomato

Assorted Artisan Rolls and Butter

Optional Dessert in Place of Wedding Cake

Cranberry Upside Down Walnut Cake  
With Candied Orange Peels, Crème Anglaise, and Pumpkin Seed Brittle