

MENU OPTION ONE

\$20 per guest

Choice of one salad, two sides, two entrees, and one dessert

MENU OPTION TWO

\$25 per guest

Choice of one salad, two sides, three entrees, and two desserts

*starred items only available with menu option two

HORS D'OEUVRES

Add this selection to any menu for \$5 per guest

Local Beet & Carrot Latkes with herb cream cheese

Apple & Onion Sausage cocktail meatballs

Mini Brie en Croute with pumpkin butter

Bagna Calda roasted garlic in hot oil

Crab-Stuffed Mushrooms topped with parmesan cheese

SALADS

Kale Salad beets, walnuts, local chevre, and a balsamic reduction

Bleu Cheese & Bacon over romaine lettuce with tomatoes and a bleu cheese vinaigrette

Stella's House mixed greens, carrots, cucumber, onions, & local sprouts in an orange-balsamic vinaigrette

SIDES

Roasted Root Vegetables with rosemary and onion

Delicata Squash filled with cannellini beans and sage

Roasted Honey-Thyme Carrots

Brown Butter & Scallion Mashed Potatoes

Apple & Onion Stuffing

Braised Brussels Sprouts & Bacon

ENTREES

Rosemary & Thyme Crusted Chicken Breasts with sauteed apples & cider reduction

Pasta with Pumpkin Chevre Cream Sauce tossed with tomatoes and wilted greens

Baked Ham with citrus and brown sugar glaze

Pork Loin in an apple cider and mustard sauce with bing cherries

***Braised Salmon** in apple cider butter

***Steak & Gorgonzola**

***Horseradish-Crusted Prime Rib**

DESSERTS

Caramel-Almond Profiteroles in a housemade caramel sauce with citrus liqueur

Assorted Truffles

Individual Pear Galettes

***Apple-Maple Bread Pudding** with vanilla bean chantilly cream and maple caramel sauce

***Chocolate Truffle Cake** with ganache and candied orange peel