

CHEF'S TABLE *Catering*

FALL MENU

OCTOBER 10 ROBERT HALL WINERY 210 GUESTS
4:00 GUEST ARRIVAL

TRAY PASSED APPETIZERS

ROASTED GRAPE AND MASCARPONE CROSTINI
STUFFED YUKON GOLD POTATOES
SHORT RIB SLIDER

BUFFET STYLE DINNER

SPRING MIX WITH FRESH PEAR AND CANDIED PECANS
BARLEY SALAD WITH ROASTED CORN, SUNDRIED CRANBERRIES AND EDAMAME
ROASTED PORK LOIN WITH CARAMELIZED APPLES
PAN SEARED CHICKEN BREAST WITH A ROASTED RED PEPPER SAUCE
OVEN ROASTED BUTTERNUT SQUASH, APPLES AND CARROTS
VEGETABLE MEDLEY WITH GREEN BEANS AND RED BELL PEPPERS
ARTISAN ROLLS AND BUTTER

LATE NIGHT SNACKS

BURGER SLIDER AND CRISPY TATER TOTS
WARM COOKIES AND ICE COLD MILK

BEVERAGE SERVICE

WATER, ICED TEA AND COFFEE SERVICE