



A Formal Autumn Dinner Party with Friends
Sample Menu

Tray Passed Hors d'Oeuvres

Roquefort Tartlet
with Caramelized Onions & Roasted Hazelnuts

Handmade Szechwan Chicken Dumplings
with Roasted Ginger & Soy Broth
served in a Porcelain Soup Spoon

Mushroom Risotto Cakes stuffed with Smoked Gouda

First Course

Roasted Butternut Squash Soup
topped with Diced Apple and Fresh Mint

Salad

Autumn Green Salad
with Spiced Pecans, Crisp Apples & Crumbled Gorgonzola
offered with a Champagne Vinaigrette



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Entrée Selections

*Whole Roasted Beef Tenderloin
served with a Wild Mushroom Ragu & Peppercorn Sauce*

and

*Roasted Miso-Crusted Sea Bass
accompanied by a Cabernet Reduction*

*Maple & Butter Whipped Sweet Potatoes
with a hint of nutmeg and cinnamon*

Grilled Autumn Farmer's Market Vegetables

*Artisan Breads & Rolls
with Creamery Butter*

Dessert

*Roasted Peach with Burnt Orange Caramél
a la mode with Pumpkin Ice Cream*

Guatemalan Shade-Grown Decaf Coffee Service

Harold Catering
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