

HARVEST & REVEL

SAMPLE MENU: WINTER DINNER BUFFET

Rosemary & shallot flatbread and seasonal crudite served with an assortment of housemade spreads to start:

- Achar spiced beet dip
- Roasted sweet potato & garlic spread
 - Curried aioli
 - Garlic & herb hummus
 - Carrot romesco

Ancho chile roasted chicken with creamy herb sauce, pickled red onion

Roasted squash & farro with mint yogurt, preserved lemon

Winter rainbow salad with watermelon radish, golden beet, purple cabbage, parsley & lemon vinaigrette

Sweet: spiced carrot cake bites with basil cream cheese frosting, candied ginger



Additional sweet treats, bartender and full wait staffing service, coffee & tea service, and customized craft cocktail punch bowls available upon request