

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

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