

RYANBROWN

AUTUMN COCKTAIL PARTY

Cocktail Suggestion

Elderflower-grape cocktail—St. Germain, vodka, white grape juice, muddled grapes, and a splash of white wine

Butlered Hors D'Oeuvres

Seafood

Smoked trout on crispy root vegetable pancake

Smoked salmon in miniature cucumber cup with purple amaranth sprouts

Macaroni and cheese bites with Maine day boat lobster

Meats

Duck prosciutto on walnut-date toast with Four Brothers goat cheese and apple cider reduction

Smoked chicken on corn cake with tomato “jam” and braeburn apple chip

Foccacia mini pizzettes with Jasper Hill blue cheese, fig, and pancetta

Vegetarian

Butternut squash tartlets with cranberry and fried sage*

Wild mushroom, thyme, and Gruyere “tarte tatins”

Figs filled with Brooklyn ricotta, pistachio, and honey

Sweet Hors D'Oeuvres and Petit Fours

Green tea cake bites with matcha and goji berries

Warm sticky toffee puddings

Pumpkin bread pudding bites with pumpkin seed brittle

Please note:

We source much of our food from local farms and small artisanal purveyors. As a result, some items may not be available and are subject to change. These are sample menu items from past favorite events. Please contact us for details of our complete offerings.