

Seasonal Menu

AUTUMN • FARM FRESH • ON TREND



Hors D'oeuvres

Wild Mushroom Crostini with Farmer's Cheese

Butternut Squash Ravioli with Browned Butter and Crispy Fried Sage

Harvest Table

Charcuterie, Imported Cheeses, nuts and berries presented with Fresh Vegetables & Dips



Salad

Pistachio & Roasted Butternut Squash Salad With Goat Cheese & Cranberry Vinaigrette

Entrée

Maple Glazed Salmon

Spiced Cauliflower Bites with Sauteed Kale

Carving Station

Pork Tenderloin Encroute with wild mushroom duxelle



Dessert

Orange Zest Bacon Sticky Buns

FALL MENU



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