



"The No Worry Caterer"™

Autumn Dinner Stations Menu

Passed Appetizers

Duck Confit on Potato Coins

yukon gold potatoes with herbed chevre, tender duck and roasted red onion "jewels"

Bacon Wrapped Figs

with a dot of balsamic reduction

Hummus & Cucumber Rounds*

our famous hummus garnished with peppadew pepper

Dinner Stations

Syrah Braised Beef Shortribs

melting beef braised in aromatic vegetables and vibrant Amador wine

Green Onion & Sour Cream Mashers*

yukon gold potatoes with fresh buttermilk

Grilled Vegetables of the Season in Olive Oil*

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Chicken Breast Roulade

boneless breast stuffed with pancetta, fontina, spinach & leeks; sliced and served on a bed of arugula pesto

Autumn Blues Salad*

*peppered apples, pomegranates, pecans and crumbled bacon
on baby autumn greens with creamy blue cheese dressing*

Roasted Winter Squash with Thyme*

sweet onions and olive oil

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Ruby Salad*

*fresh roasted beets, blood oranges and goat cheese
in an orange vinaigrette over baby arugula*

Baked Spinach & Ricotta Gnocchi*

hand made dumplings with our oven roasted tomato sauce

Housemade Rosemary-Garlic Focaccia*

Thanksgiving Free Trade Coffee Service



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Gluten Free, Vegan and Dairy Free items are Happily Arranged

* indicates Vegetarian Friendly - however any item may be adapted for special dietary needs