

## rustic fall wedding

### **passed hors d'oeuvres in the carriage house**

pumpkin and ginger arancini with brie topped with a pear confit  
roasted apple, caramelized onion, gorgonzola and arugula pizzetti  
grilled sea scallop on a sugar cane skewer with orange-sesame glaze  
grilled lobster and Vermont cheddar cheese sandwich  
duck confit spring rolls with plum ginger dipping sauce  
beef slider with Stilton and roasted shallot jam

### **dinner buffet in the estate**

braised short ribs with aged balsamic glaze  
roasted salmon with cranberry-mustard sauce  
butternut squash ravioli with figs, goat cheese, pomegranate seeds and peppered pomegranate sauce  
harvest vegetable and gruyere "Wellington" with tomato basil coulis  
whipped sweet potatoes  
roasted Brussels sprouts, broccoli and cauliflower  
mesclun greens with crumbled gorgonzola, spiced pecans and roasted pears  
freshly baked breads

### **dessert**

three tiered Cuisine Chez Vous wedding cake  
*pumpkin with cream cheese filling, rich chocolate with chocolate ganache filling,  
vanilla chiffon with raspberry mousse*

coffee, decaf and assorted teas