



October Evening Menu

Cold Hors d'oeuvres

Spiced Pears
Orange Juice Reduction

Potato Latkes
Roasted Leek Sauce

Hot Hors d'oeuvres

Beer Marinated Chicken Brochettes
Applewood Bacon and Chorizo Jam

Venison Brat
Blueberries, Merlot Wine, Braised Red Cabbage

Mezze Table

Garlic Roasted Hummus and Olive Oil

Baked Tomato Naan Bread and Lavish

Mediterranean Mixed Olives infused with Orange Oil

Cheese Curds

Pretzel Bite with Brown Mustard

Spotted Trotter Cured Meats

Local Cheese Display

Marinated Figs with Pomegranate Sauce

Action Station

Beef Tenderloin with Port Reduction

Roasted Garlic Spätzle

Brown Butter Carrots and Napa Cabbage

Dessert

German Chocolate Pecan Bars

Apple Pie Bites