



## November Menu

### Cold Hors d'oeuvres

**Curry Chicken Salad**  
Grilled Country Bread

**Seared Tenderloin Crostini**  
Arugula and Pesto Aioli

### Hot Hors d'oeuvres

**Shrimp Tempura**  
Tomato and Ginger Relish

**Bacon Wrapped Date**  
Balsamic Glaze

### Mezze Table

Apple Chips with Caramel Marshmallow Dip

Mini Corn Bread with Apricot Cayenne Jam

Creamy Pumpkin Soup with Mini Grill Cheese

Potato and Porcini Gratin

Spotted Trotter Cured Meats

Local Cheese Display

Southern Caviar

Grilled Corn, Black Beans, Avocado, Pickled Red Onions, Cilantro and Lime Vinaigrette

### Action Station

Thyme Roasted Turkey Breast with Cranberry Compote

Parsnip and Sweet Potato Swirl

Garlic Haricot Vert

### Dessert

Peach Crumble

Chocolate and Vanilla Mousse