



The Menu

The Château's Harvest Market Table

International and Local

Artisanal Cheeses

Selected Cured Meats and Hams

Artisan Crackers and Flatbreads

Harvest Vegetable Crudité

Marinated Grilled Vegetable Platter

Seasonal Fruit Display

Assorted Hummus, Spreads,

Dips and Salads

Seasonal Cocktail Hour 6-7pm
Complimentary wine and beer,
with cash bar.

Autumn-Style Butler Passed Hors D'oeuvre

Butternut Squash Soup Shooters

Pork Confit Sliders

Sweet Potatoes Croquettes

Crispy Parmesan Crusted
Brussels Sprouts

Autumn Buffet

Assorted Rolls and Butter

Baby Greens with Roma Tomatoes, Cucumber and Red Onion

Selection of delicately Stuffed Pork Loin and Seasoned Turkey

Autumn Pasta

Fall-Harvested Fresh Vegetables

Herbed Oven Roasted Potato

Dessert

Seasonal Pies with coffee and tea