

# AMBER DAYS

*Inspiration Menu*

## COCKTAIL HOUR

### **TABLETOP CHARCUTERIE**

Assorted Gourmet Cheese  
Italian Meats  
Assorted Fresh and Dried Fruits  
Honey  
Olive Medley  
Honey Whipped Ricotta  
Parmesan Tomato Bruschetta  
Vegetable Crudité  
Homemade Ranch  
Marinated Vegetables  
Grilled Bread, Crostini, Crackers

### **BISCUIT BAR**

Homemade Biscuits  
Pulled Pork, Sausage Gravy,  
Candied Bacon  
Habanero Bacon Jam,  
Blackberry Jam, Orange Marmalade,  
Strawberry Jam  
Cinnamon Butter, Honey Butter



### **PASSED APPETIZERS**

**Caramelized Onion & Fig Crisp-** Honey Citrus Ricotta, Fresh Figs, Caramelized Onions, Crispy Baguette

**Bacon Wrapped Scallop-** Brown Sugar Glaze

**Brisket Meatball-** Cheddar Grits, Caramelized Corn Chutney

**Chicken "Pot Pie"-** Puff Pastry Biscuit, Chicken, Veggies



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## DINNER TIME

### **BEET SALAD**

Petite Bibb Wedge, Red Beets, Goat Cheese, Pistachio Brittle, Apple Cider Vinaigrette (GF)

### **ENTREES**

#### **WILD MUSHROOM CHICKEN**

Flour Fried Airline Breast, Crispy Smashed Fingerling Potatoes, Roasted Carrots, Wild Mushroom Marsala

#### **SEARED SALMON**

Pan Seared Salmon, Sweet Pea Risotto Cake, Seasonal Vegetable Succotash, Citrus Dill Butter

#### **SHORT RIBS**

8 oz Boneless Short Rib, Truffle Potato Puree, Roasted Carrots, Demi, Crispy Fried Onions

## SWEET ENDING

### **HOT CHOCOLATE BAR**

Homemade Hot Chocolate

Toppings to include Whipped Cream, Crushed Peppermint, Chocolate Chips, Whipped Cream, Cherries, Sprinkles

### **CAST IRON COBBLERS**

Blueberry, Apple, Chocolate Bread Pudding

