

Scratch

G O U R M E T E X P R E S S

Fall Menu

All Dinners
can be served as
plated or buffet style

Soup

French Onion with Gruyere
& Toast

Caramelized Sweet Potato

Salads

Garden Salad

Endive & Fennel

Harvest



Chicken Entrée

Chicken Spidini with a Hearty
Marinara Sauce

Supreme of Chicken Breast
with Marsala Mushroom
Reduction

Chicken Coq Au Vin

Beef Entrée

Pepper Crusted Beef
Tenderloin & Demi Glace or
Bearnaise Sauce

Braised Pork Osso Buco

Braised Beef Short-rib with
Sweet Onion Bordelaise

Seafood Entrée

Pan Seared Scallops with
Butternut Squash Risotto

Pan-Seared Halibut with
Carrot Butter Sauce

Shrimp & Grits with Creamy
Grits & Cajun Pepper Sauce



Supplementals

Linguine Pasta

Au Gratin Potatoes

Creamed Spinach

Boursin Whipped Potatoes

Four Mushroom Risotto

Fall Vegetable Medley

Grilled Asparagus

Charred Sweet Corn with Lime
& Sage

Crispy Smashed Potatoes

Herbed Lemon Orzo

Maple Chili Crispy Brussels
Sprouts

Pricing & Options

Contact us for more information.



Hors D'oeuvres, Platters, & Desserts

Choose additional packages to add
to your event.