



## INTIMATE CAVE DINNER

### RECEPTION

European Cheese Display with Handmade Chutney & Tapenade with Toasts

### FIRST COURSE

Butternut Squash Soup Shooters Finished with Crème Fresh

### SECOND COURSE

Radicchio Salad with White Balsamic Vinaigrette Pink Lady Apple,  
Dried Cranberries & Brie Wedge

### PLATED DINNER

New York Striploin with Wild Mushroom Bread Pudding & Root Vegetables  
Wine Brined Grilled Dinner Bell Farms Organic Chicken Finished with Fresh Herbs  
Sugar Pie Pumpkin Fall Risotto finished with Pumpkin Seed & Sage

### DESSERT

Handmade Gourmet Marshmallow S'Mores