



## Autumn Catering Menu

### Appetizers

#### 1. Butternut Squash and Carrot Soup Shooters

Roasted butternut squash with a hint of sage and nutmeg, topped with a dollop of crème fraîche.

#### 2. Mini Brie and Fig Crostini

Toasted baguette slices topped with creamy Brie, fig jam, and a sprinkle of rosemary.

#### 3. Stuffed Mushroom Caps

Baby bell mushrooms filled with a blend of goat cheese, mascarpone, spinach, and caramelized onions.

#### 4. Maple-Glazed Bacon-Wrapped Brussels Sprouts

Crispy Brussels sprouts wrapped in bacon with a touch of maple glaze.

### Salads

#### 1. Harvest Salad

Mixed greens, roasted sweet potatoes, dried cranberries, candied pecans, and goat cheese with an apple cider vinaigrette.

#### 2. Roasted Beet & Arugula Salad

Fresh arugula with roasted beets, toasted walnuts, and crumbled blue cheese, drizzled with white balsamic pomegranate dressing.

### Entrees

1. Pork Chops—Sous Vide and seared with cherries, miso, mustard, fresh herbs, served with cherry compote

2. Braised Short Ribs with Root Vegetables



Tender short ribs braised in red wine with carrots, parsnips, and pearl onions.

### 3. Maple-Dijon Glazed Salmon

Seared salmon filets with a maple-mustard glaze and garnished with fresh thyme.

### 4. Wild Mushroom and Sage Risotto (Vegetarian Option)

Creamy arborio rice with wild mushrooms, fresh sage, and a hint of truffle oil.

## Sides

### 1. Sweet Potato Gratin

Layered sweet potatoes with creamy garlic sauce and a crispy parmesan topping.

### 2. Roasted Autumn Vegetables

A medley of roasted carrots, parsnips, Brussels sprouts, and red onions with a honey-thyme drizzle.

### 3. Wild Rice Pilaf

Nutty wild rice with cranberries, toasted almonds, and fresh herbs.

### 4. Caramelized Apple & Onion Stuffing

Savory stuffing with caramelized apples, onions, sage, and fresh thyme.

## Desserts

### 1. Pumpkin Cheesecake Bites

Mini pumpkin cheesecake with a graham cracker crust and spiced whipped cream.

### 2. Apple Crisp with Vanilla Bean Ice Cream

Warm apple crisp topped with a scoop of vanilla bean ice cream and caramel drizzle.

### 3. Maple Pecan Tartlets

Mini tarts with maple pecan filling, topped with whipped cream.

### 4. Chocolate Pots de Crème with Sea Salt

Rich chocolate custard with a sprinkle of sea salt and whipped cream.



laurel's catering

This autumn-inspired menu combines cozy comfort with seasonal flair, perfect for a memorable gathering!