



SALADS (choose one)

FALL SQUASH SALAD

Roasted Butternut Squash, Golden Raisins, Leaf Lettuce, Pumpkin seeds, Ricotta Salata, & Citrus Vinaigrette

BEET SALAD

Sweet Beets, Pistachios, Greens, Goat Cheese, & Shallot Vinaigrette

GARDEN SALAD

Tomatoes, Cucumbers, Red Onions, Croutons, House Made Dressings 2 of your choice

AUTUMN APPLE SALAD

Sliced Apples, Leaf Lettuce, Feta Cheese, Bacon, Warm Cranberry Vinaigrette, & Toasted Pecans

PEAR SALAD

Arugula, Bacon, Blue Cheese, Balsamic Vinaigrette, Wheat berries & Bibb Lettuce

WINTER CITRUS SALAD

Pomegranates, Orange Segments, Feta Cheese, Leaf Lettuce, Candied Pecans, Citrus Vinaigrette

PLATED ENTREES

*Choose 2 options (you will have to put options on invitations and have guests check which one they would like)*

STUFFED TENDERLOIN of PORK

Chestnuts, Newsome Ham, Pear Butter, Pear Brandy, Arugula & White Cheddar Grits

ROASTED TURKEY with TURKEY HERB JUS

Sage and Walnut Stuffing, Chive Mashed Potatoes, Roasted Sweet Potatoes, & Housemade Cranberry Sauce

SEARED BEEF TENDERLOIN

Herb Garlic Butter, Roasted Carrots, Fried Parsley & Garlic Mashed Potatoes

SEARED AIRLINE CHICKEN BREAST

Buttered Leeks, Rosemary Fingerling Potatoes, & Smoked Paprika Aioli

MUSHROOM & SPINACH CHICKEN ROULADE

Blanched Green Beans with Almonds & Brown Butter & Spice Roasted Sweet Potatoes

## KY WINE BRAISED BEEF SHORT RIBS

Confit Garlic Potato Puree, Roasted Mushrooms, Flat Parsley & Citrus

## SHRIMP & GRITS

Jumbo Shrimp, Braised Andouille Sausage & Chicken, Smoked Tomatoes, Louisiana Trinity, Southern Cheese Grits, & Celery leaves.

## PEPPERCORN CRUSTED BEEF TENDERLOIN

Chevre Sauce, Pears, Balsamic Reduction, Red Vain Sorrel, Pancetta, Charred Cauliflower

## NEWSOME HAM WRAPPED CHICKEN BREAST ROULADE

Wild Mushroom Risotto, Arugula, & Grilled Lemon

## CHICKEN CONFIT

Sweet Potato Gnocchi, Sage, Szechuan Peppercorn Fresh, Pancetta, Apple & Greens

## MUSHROOM ROULADE

Sherry Sauce, Seared Brussel Sprouts with Fried Apples, & Roasted Fall Root Vegetables

## ½ WHOLE ROASTED CHICKEN

Honey Mustard Sauce, Chive Potato Puree, Endive & Apples

## ROASTED SALMON

Creamy Garlic Orzo Pasta Grilled, Spinach, Sun Dried Tomatoes, Lemon & Parsley

## SMOKED PAPRIKA SALMON

Bourbon Mustard Chive Cream Sauce, Fried Shallots, Roasted Fingerling Potatoes, Baby Mustard Greens

\$42.99 per person

Includes your Choice Of Salad, & Bread

*Full Service Plated Meal with China*

This Pricing Includes:

\*2 plated menu options, one salad, bread, ice tea & coffee

\* Coffee cup, dessert plate, clear glass goblet, salad fork, dessert fork, entree fork, entree knife, salad plate, entree plate.

\*Server Staff for table service

\*Beverage service

\*Pre-set Salad & Bread

\*Plated Entrée

\*Cake Cutting

\*Self-Serve Coffee Station