



Pigs & Pinot

September 20, 2019

Prep Set on Table

Chorizo Empanada

Pimento & Lime Aioli

Chicharron

Sriracha Mayonnaise

Deviled Eggs

Pimento Cheese & Smoked Bacon

Poach Pear Salad

Arugula, Point Reyes Blue, Spiced Pecans, Greens Grapes, Grilled Bread,
Saba Dressing & Lemon Juice

Stationary Hors d'oeuvres

Teewurst

Crostini & Pickled Onions

Charcuterie Board

Assorted Cured & Spiced Meats, Marinated Olives, Artisanal Italian Cheeses
Marinated Baby Artichokes, Grilled Radicchio, Pickled Vegetables
Grilled Focaccia

Tomato & Onion Salad

Lemon Feta Cheese, Tiny Basil Leaves

Roast Baby Beat

Baked Goat Cheese, Pistachio, Sherry Vinaigrette

Buffet

Crispy Brussel Sprouts

Honey Mustard, Smoked Bacon

Whipped Potatoes

Sour Cream, Goat Cheese & Bacon
Chicken Pan Gravy



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Sticky Asian Pork Meatballs

Weisswurst

Spiced Red Cabbage

New England Cure Brown Sugar Pork Rack

Roast Apples, Cider Sage Sauce

La CaJa China

Whole Suckling Pig

Pork Belly Boa Buns

Cilantro, Carrots, Kimchee, Hoisin Aioli

Desserts

Chef Selections of Desserts