

# Welcome Back Gala

## *The Enchanted Forest*

SATURDAY, NOVEMBER 9

### *Passed Whimsical Treats*

Mystical Mushrooms ~ *Smoked Pork, Chives*

3 Little Pigs in a Blanket ~ *Ale Mustard*

Alluring Apple Tart ~ *Brie and Walnuts*

Euphoric Flatbreads ~ *Ripe Fruit, Caramelized Onions*

Gnome Cakes (Petite Crab Cakes) ~ *Lemon Aioli*

### *Food Stations*

#### **Ice Carving Seafood Station:**

Snow Crab Claws, Steamed Clams and Mussels, Jumbo Shrimp Cocktail, Cold Water Oysters on the Half Shell, Ceviche, Tuna Tartar, Cocktail Sauce, Lemons, Hot Sauces, Mustard Sauce, Seaweed

#### **Banyan Bark Breads, Spreads and Greenery:**

Salad Garden ~ *Variety of Toppings, Dressings, Vegetables, and Fruit*

Salad Wedges

Roasted Beets and Arugula ~ *Goat Cheese, Bacon, Red Onion, Maple-Cider Vinaigrette*

Butternut Squash and Kale ~ *Grapefruit Vinaigrette*

Domestic and International Cheeses ~ *Crackers, Nuts, Berries*

Cast Iron Spinach and Artichoke Dip ~ *Baguettes, Sourdough Boules*

Bread Loaves, Cut Breads, Kalamata Loaf, Shortbread, Soda Bread

Extra Virgin Olive Oil, Whipped Salted Butter, Fire-roasted Tomato Butter

#### **Chef Attended Carving Station:**

Slow Roasted New York Strip Loin

*Béarnaise, Steak Sauce, Horseradish Cream, Horseradish, Red Wine Jus, Stone Ground Mustard Sauce*

Yukon Gold Whipped Potatoes ~ *Chives, Buttermilk*

Broccoli and Aged Cheddar Casserole

#### **Chef Attended Carving Station:**

Ale Mustard and "Moss" Crusted Berkshire Pork Racks

*Apple and Mustard Peppercorn Cream Sauce*

Candied Red Cabbage ~ *Apples, Sweet Onions, Raspberry Vinegar*

Mélange of Freshly Steamed Vegetables

#### **Lobster Tail Station:**

Steamed Lobster Tails ~ *Drawn Butter, Fresh Lemon*

#### **Spellbinding Desserts:**

Forest Cake, Chocolate Bark, Mushroom Cakes, Chambord Berries and Cream, Chocolate Mousse Cups, Macaroons, Forest Floor "Acorn" Clusters, Petite Fruit Tarts, Trippy Chocolate Strawberries, Black Walnut Tart, Butterscotch Tart, Petite Cannoli, Forbidden Cupcakes