



FALL

Cocktail Party

Menu

As Guests Arrive

Hot Mulled Local Apple Cider
Smith & Cross Navy Strength Rum

Stationary Hors d'Oeuvres

Hudson Valley Farm Table
Raw & Roasted Local Farm Vegetables
Cured Meats & Charcuterie
Artisanal & Farmstead Cheeses:
Landaff, *Landaff Creamery, Landaff, NH*
Dorset, *Consider Bardwell Farm, West Pawlet, VT*
Nancy's Hudson Valley Camembert, *Old Chatham Sheepherding Co., Old Chatham, NY*
Tuscan Brick Oven Breads and House Made Buckwheat Crackers & Grissini
Herb Roasted Nuts, Poached Figs & *Finger Lakes* Grapes
Served with Kale Pesto & Parsnip Hummus

Passed Hors d' Oeuvres

Vietnamese Rice Paper Rolls *with Julienne Vegetables, Micro Greens & Mint*
Niman Ranch Lamb & Feta Burgers *on House Made Buns with Tzatziki*
Grilled Local Pears *with La Quercia Prosciutto, Farmstead Cheese & Sage*
Local Butternut Squash Samosas *with Cardamom Yogurt*
Duck & Cranberry Turnovers
Crab Cakes *with Lemon Aioli*

Passed Finger Sweets

Almond Rocher
Finger Lakes Concord Grape Pâte de Fruit