

# *Pescatarian Reception*

*October*

\*\*\* *Serving 30 guests* \*\*\*

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## **First Course**

### Autumn Cheese Board

*Blue \* Triple Cream \* Chevre \* Mimolette*

*Pumpkin Mostarde \* Honeycomb*

*Apples \* Grapes \* Veggies*

*Popcorn & Pumpkin Seeds*

*Assorted Crackers, Breads & Gluten Free Options*

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### Sunflower Seed Paté

*Dijon, Finn Crisps & Rice Crackers*

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### Phyllo Mini's:

*Sweet & Salty Peppers, Apples & Cheddar*

*Sherried Mushrooms*

*Lobster Cognac*

## **Dinner**

*Vegetarian Chili*

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*Seafood Chili Blanco*

*Condiments: Rice, Cheese, Chipotle Sour Cream, Cilantro, Onion, Avocado, Hot Sauce*

*Mini Sweet Potato Muffins ~ Peasant Bread & Butter*

*Lime Scented Collard & Kale Slaw*

*with Jicama & Oranges*

## **Dessert**

*~PIE ~ PIE ~ PIE ~*

*Tantric Chocolate Pie*

*Cinnamon Whipped Mascarpone*

**Additional Tarts Purchased by Client**

*Pear Tart*

*Walnut Tart*

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*Self-service buffet. Services include shopping, preparing, plattering and prep clean-up.*

*Clients did after event clean-up. ~ \$2670 (including 18% gratuity)*