



# Wedding with hors d'oeuvres for dinner

## Fall Menu

Sicilian meatballs with cherry sauce

Clams with romesco

Smoked trout on green apple

Chicken liver crostini with fried sage

Skewered lamb sirloin with tzatziki

Sea scallops with concord grape & celery topping

Falafel with tahini

Turkey tonnato with capers on olive crisp

Chorizo & butternut squash with cilantro & cheese on toasted cornbread

—

Baby octopus, feta, lemon, oregano & olive oil flatbread

Cheese Board

*Dried fruit, nuts & assorted breads*

Kale and cheddar frittata

Crudités with eggplant relish

Onion & apple tartlets

—

Tartlets

*Lemon curd / plum / winter squash / quince*

sage, baby octopus