

*Savoir*  
**FARE**

# *Farmhouse Fare*

## AUTUMN SAMPLE MENU

### *Passed Hors d'oeuvres*

BACON WRAPPED SCALLOPS DRIZZLED IN SWEET SOY  
COCONUT SHRIMP WITH ORANGE GLAZE  
GREEK CHICKEN SALAD IN PHYLLO CUP  
SOUTHWESTERN EGG ROLLS WITH SRIRACHA MAYONNAISE

### *Plated First Course*

#### APPLE & BLEU SALAD

Bleu cheese, Gala apples & candied pecans  
over local mixed greens with a balsamic vinaigrette

*Assorted Rolls & Butter*

### *Family Style Entrée Platters*

PAN SEARED PORK TENDERLOIN IN GINGERED BROWN SAUCE  
SAUTÉED CHICKEN BREASTS IN APPLE THYME SAUCE  
CHEESY SCALLOPED POTATOES  
ROASTED BUTTERNUT SQUASH  
TOPPED WITH SHAVED BRUSSELS SPROUTS

Gluten-free, Vegan & Vegetarian Fare Available