

HARVEST 336

GILBERTSVILLE
FARMHOUSE

2025 SELECTIONS



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HARVEST 336

GILBERTSVILLE
FARMHOUSE

THE
WHY

Gilbertsville Farmhouse is well known for its beautiful spaces, its natural beauty and our team's unwavering attention to detail, but what people remember most about Gilbertsville Farmhouse is the magical experience we deliver every single weekend. That is why when people are asked to describe our venue, only three words come to mind: BEST. WEEKEND. EVER.

That experience comes from two things - passion and commitment. We love what we do and we have fun doing it. You give us the opportunity to create every day, to indulge in our passion to please, and to connect with you and your people. We could not ask for more. We, as a team, are blessed to be in such an incredible position and we understand and value your part in that. That is why we are committed to giving you nothing less than the best of who we are.

Our best is reflected in every part of your experience. It is reflected in our constant drive to innovate, to create better spaces and new experiences for you, and to continually recommit to our standards and expectations for your time here. You are "the why", our commitment is "the how", and what we create together is the magic.

Therefore, it is with so much energy and excitement that we introduce to you our newest adventure, **Harvest336 at Gilbertsville Farmhouse**. Adventure is the foundation upon which this venue was built and how it has grown year after year. Harvest 336, however, may be our most ambitious adventure yet. Not because we are building a kitchen (I mean, build... that's the norm around here,) but because we are taking that Gilbertsville magic and transferring it into a new realm. Food.

Breaking bread with those you love has been the way of the world since its beginnings. Life's everyday moments and life's milestones are all celebrated with food. It is sustenance and love, connection and comfort. As with our spaces and the GF experience, our goal is to honor that love and connection, and most importantly your trust, to deliver our best to you.

We have never been more ready to take our passion for creating and standards for service to your plate. Thank you as always for the opportunity to create magic.

- Sharon & Aldo

HARVEST 336

**GILBERTSVILLE
FARMHOUSE**

**THE
BASICS**

MENUS:

In this offering you will find our nine (9) sample menu selections. These menus follow this basic guideline for milestone celebrations like weddings::

- (3) SPRING/SUMMER
- (3) AUTUMN/WINTER
- (2) CHEF'S FAVORITES
- BBQ

Cocktail Hour

4 - 5 Butlered Hors D'Oeuvres

STATEMENT PIECE: The Farmhouse Harvest Board (Antipasti/Cheese/Charcuterie)

Dinner

1 Salad Selection

2 Entree Selections: Meat, Poultry or Fish

1 Grain or Pasta Selection (Vegetarian Entree)

1 Vegetable Side Selection (Starch)

1 Vegetable Side Selection (Green)

Dessert

Coffee/Tea

IN KEEPING WITH THE GILBERTSVILLE FARMHOUSE STANDARD, AND TO DELIVER THE BEST FARM TO TABLE EXPERIENCE, WE SOURCE **ONLY** THE BEST AVAILABLE AND FRESHEST POULTRY, MEATS AND PRODUCE. AND WE SHOP LOCAL AS AVAILABLE. OUR PRODUCTS ARE ALWAYS ANTIBIOTIC FREE AND CHEMICAL FREE.

WE HOME-MAKE OUR OWN RUBS, MARINADES, SAUCES, CREAMS & JAMS,, AND WE NEVER ADD CHEMICAL ENHANCEMENTS TO OUR FOOD.

CUSTOMIZATION:

Along with our menu selections, you will also find our master offering list which includes dishes that may be substituted or added to any of these menus, as well as specialty stations and desserts. Our chef has hand selected these menus and designed our entire offering. However, Harvest336 is created for you. That means that we are here to guide you and serve you, and that your event's culinary experience is fully customizable. So, if you love our menu, amazing! If you want to tweak it, we are here for you. Tell us what you love. If you want something completely different, let's do it! We are excited for it all, and cannot wait to get started.

TOTAL PRICE SAMPLE FOR 100 GUESTS @ \$99.00/guest:

FOOD COST: 100 x \$99.00:	\$9,900.00
ESTIMATED STAFFING COST:	\$3,300.00
ADMINISTRATIVE FEE (20%):	\$2,640.00
GRATUITY (20%)	\$ 3,168.00

SAMPLE FOOD PRICE FOR 100 GUESTS: \$ 19,008.00

FAMILY STYLE SERVICE INCURS ADDITIONAL STAFFING COSTS (APPROX. \$500)
Catering and bar service is subject to NYS 8% tax

IMPORTANT NOTE

At Gilbertsville Farmhouse, we want to always give real, all-inclusive prices. For our venue site fee, all of our basic amenities are included in our price, and our only real "add-ons" are services that are above and beyond a normal weekend wedding - ex. Goat Yoga.

With our new culinary venture, we are being up front and "REAL" right here. Every caterer we have worked with prices the way you see above, whether or not they are upfront about the total price or it is an (unfortunate) surprise on the final bill. We want you to be comfortable, and know the numbers now.

We also want you to have the opportunity to compare our offer to other caterers so that you are well informed and feel 100% secure. Therefore, you need to be able to be to compare "apples to apples" if you compare our prices with other catering offerings and bar services.

Our prices are fair and our goal is to give you and your guests the best available, yet to remain affordable.

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FARMHOUSE**

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**SPRING
SUMMER**

HORS D'OEUVRES

ROASTED GRAPES WITH THYME & FRESH RICOTTA ON CRACKED PEPPER CROSTINI

GRILLED WATERMELON, FETA & MINT SKEWERS

SMOKED SALMON ON CRISPY POTATO CAKE WITH LEMON, CAPER & DILL

SHITAKE MUSHROOM TARTLET WITH PROSCIUTTO & GOAT CHEESE

THE FARMHOUSE HARVEST BOARD: an extravagant charcuterie display.

DINNER

ARTISAN BREAD BASKETS

ARUGULA LEMON SALAD WITH HEIRLOOM TOMATOES AND FRESHLY SHAVED PARMESAN

COUSCOUS WITH BRAISED SPRING VEGETABLES & OVEN ROASTED TOMATOES

FARMER'S RECIPE ROASTED WHOLE CHICKEN WITH LEMON ROSEMARY GARLIC BUTTER

SALMON "OSSO BUCO" WITH SCALLOP WITH SHALLOT VERMOUTH SAUCE

SAUTEED HARICOT VERT WITH GRILLED SUMMER CORN

OVEN ROASTED NEW POTATOES WITH CARAMELIZED ONIONS & THYME

DESSERT

TRES LECHES PARFAIT WITH BERRY COMPOTE & BUTTERMILK SWEET CREAM

COFFEE & TEA

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PP

SPRING
SUMMER

HORS D'OEUVRES

MARINATED DUNGENESS CRAB ON FRESH CUT POTATO CRISP WITH FENNEL-PEPPER GREMOLATA
GRILLED LAMB CHOP WITH SALSA VERDE
CEVICHE SHOOTER
SWEET SUMMER CORN & LOBSTER FRITTERS WITH BASIL AIOLI
GINGER BOK CHOY SHITAKE DUMPLING WITH HOISIN DIPPING SAUCE

THE FARMHOUSE HARVEST BOARD: an extravagant charcuterie display.

DINNER

ARTISAN BREAD BASKETS
ORGANIC GREENS WITH ROASTED CHANTERELLE MUSHROOMS, GOLDEN BEETS & GOAT CHEESE
FRESH GNOCCHI WITH SUMMER CORN & HEIRLOOM TOMATOES
FILET MIGNON WITH BLACK CURRANT & RUBY RED REDUCTION or CASIS ONION MARMALADE
CRUNCHY PAN FRIED SNAPPER WITH CHILI LIME BUTTER
BABY BOK CHOY STIR FRY WITH HARICOT VERT & BROCCOLI WITH CITRUS SHOI SAUCE
GRILLED FARM CARROTS WITH PISTACHIO BUTTER & FETA

DESSERT

PEAR CROSTATA WITH FARM HONEY, VANILLA ICE CREAM & FRESH RASPBERRIES
COFFEE & TEA

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AUTUMN
WINTER

HORS D'OEUVRES

GRILLED BACON WRAPPED SCALLOPS WITH CHAMPAGNE GRAPEFRUIT BEURRE BLANC

CHARRED CHERRY TOMATO, FIG, TOSCANA CHEESE, ROSEMARY ON HERBED CROSTINI

PEACH & MUSHROOM COMPOTE ON CORNBREAD GRIDDLE CAKES

CHICKEN SATAY WITH SUN-DRIED TOMATO PESTO

THE FARMHOUSE HARVEST BOARD: an extravagant charcuterie display.

DINNER

ARTISAN BREAD BASKETS

WATERCRESS & BABY SPINACH SALAD WITH CHERRY TOMATOES, PUMPKIN SEEDS & SMOKY CHILI DRESSING

SAFFRON ISRAELI COUSCOUS WITH DRIED CRANBERRIES, TOASTED ALMONDS & FRESH HERBS

SEARED AHI TUNA WITH MAPLE BALSAMIC REDUCTION & THYME

CAST IRON CHICKEN THIGHS WITH SWEET PEAS, HERBED MUSHROOMS & APPLES

CARAMELIZED BRUSSEL SPROUTS WITH BACON & BRIE

GARLIC MASHED POTATOES

DESSERT

BLUEBERRY COBLER WITH HOMEMADE WHIPPED CREAM

COFFEE & TEA

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AUTUMN
WINTER

HORS D'OEUVRES

SMOKED DUCK BREAST ON ROASTED CHILI CORN MUFFIN WITH TOMATO CONFIT

RAW OYSTER WITH GRILLED PINEAPPLE & BASIL

PANCETTA-WRAPPED PRAWN WITH BASIL-RED PEPPER ROUILLE

PORK BELLY SKEWER WITH VIETNAMESE CARAMEL SAUCE

PROSCIUTTO, FIG & GOAT CHEESE CROSTINI WITH TRUFFLED HONEY

THE FARMHOUSE HARVEST BOARD: an extravagant charcuterie display. (+\$10PP)

DINNER

ARTISAN BREAD BASKETS

GRILLED PEACH & BURRATA SALAD WITH ARUGULA, PINE NUTS & BALSAMIC DRIZZLE

THREE CHEESE TORTELLINI WITH ARTICHOKE, LEMON, SHAVED PARMESAN & CRACKED BLACK PEPPER

GARLIC BRAISED SHORT RIBS IN RED WINE REDUCTION

HERB CRUSTED RACK OF LAMB WITH LEMON ZEST & AU JUS

ASPARAGUS BUNDLES IN CHAMPAGNE BUTTER

ORGANIC BABY SWEET PEAS & RAINBOW CARROTS BRAISED IN WHITE WINE AND SHALLOTS

SMASHED FINGERLING POTATOES WITH SWEET ONION & GARLIC

DESSERT

APPLE TARTLETS WITH CINNAMON GINGER ICE CREAM & CARAMEL SAUCE

COFFEE & TEA

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CHEF'S
FAVORITE

HORS D'OEUVRES

CARAMELIZED PEARS WITH GOAT CHEESE & LEMON THYME ON HERBED CROSTINI

SEARED CARPACCIO OF BEEF WITH SHAVED PARMESAN & WHITE TRUFFLE OIL ON POTATO CRISP

TUNA TARTARE ON WONTON CRISP WITH SHISHITO PEPPER

BACON BOURBON MINI MEATBALLS

THE FARMHOUSE HARVEST BOARD: an extravagant charcuterie display. (+\$10PP)

DINNER

ARTISAN BREAD BASKETS

WATERCRESS & ARUGULA WITH PEARS, TOASTED WALNUTS & RASPBERRY-VANILLA BEAN VINAIGRETTE

PASTA WITH FRESH TOMATOES, CARAMELIZED ONIONS & MARJORAM

STUFFED PORTOBELLO MUSHROOMS W/ ROASTED VEGETABLES, GARDEN HERBS, GOAT CHEESE & BALSAMIC GLAZE

SEARED SALMON WITH LEMONGRASS & CHAMPAGNE BEURRE BLANC

TAGINE OF BEEF WITH CARAMELIZED SHALLOTS, DRIED FRUIT, PINE NUTS & SAFFRON

GRILLED VEGETABLE STACKS WITH FENNEL, EGGPLANT, ZUCCHINI, VINE-RIPENED TOMATOES, YELLOW SQUASH & ROASTED RED PEPPER-BASIL ROUILLE

DESSERT

CHOCOLATE ESPRESSO CAKE WITH BERRY COULIS

COFFEE & TEA

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BBQ

HORS D'OEUVRES

BRIE, APPLE, PEAR & BLACKBERRY KEBABS WITH BRUSHED MAPLE SYRUP & CINNAMON

PROSCIUTTO, FIG, GOAT CHEESE & TRUFFLED HONEY ON HERBED CROSTINI

PORK BELLY SKEWER WITH VIETNAMESE CARAMEL SAUCE

CHORIZO STUFFED MUSHROOMS

THE FARMHOUSE HARVEST BOARD: an extravagant charcuterie display. (+\$10PP)

DINNER

ARTISAN BREAD BASKETS

BABY SPINACH SALAD WITH SMOKED BACON DRESSING, ROASTED FIELD MUSHROOMS & HARD COOKED EGGS

PERSIAN ORANGE RICE WITH CARROTS, SAFFRON, ALMONDS & PISTACHIO

SWEET POTATOES STUFFED WITH BLACK BEANS, CHARRED CORN, BRIGHT GREEN SPINACH & CILANTRO

FALL-OFF-THE-BONE BABY BACK RIBS WITH HOMEMADE BROWN SUGAR SPICE RUB & SMOKEY BOURBON BBQ SAUCE

GRILLED PORK MEDALLIONS WITH MUSHROOM APPLE COMPOTE

GRILLED FARM CARROTS WITH PISTACHIO BUTTER & FETA

WHOLE ROASTED PIG WITH GRILLED PLUMS, APPLES & ROSEMARY (ADDITIONAL \$25PP or SUBSTITUTE)

DESSERT

CREOLE BREAD PUDDING WITH WHISKEY SAUCE

COFFEE & TEA

HARVEST336

**GILBERTSVILLE
FARMHOUSE**

**HORS
D'OEUVRES**

PASSED BUTLER STYLE

COLD

MARINATED DUNGENESS CRAB

on fresh cut potato crisp with fennel-pepper gremolata

SMOKED DUCK BREAST ON ROASTED CHILI CORN MUFFIN

with tomato confit

CARAMELIZED PEARS WITH GOAT CHEESE & LEMON THYME

on herbed crostini

SMOKED SALMON WITH LEMON, CAPERS & DILL

on crispy potato cake

PEACH & MUSHROOM COMPOTE ON CORNBREAD GRIDDLE CAKE

ROASTED GRAPES WITH THYME & FRESH RICOTTA ON CROSTINI

GRILLED WATERMELON, FETA & MINT SKEWERS

BRIE, APPLE, PEAR & BLACKBERRY KEBABS

with brushed maple syrup and cinnamon

SEARED CARPACCIO OF BEEF

with shaved parmesan and white truffle oil on potato crisp

TUNA TARTARE ON A WONTON CRISP WITH SHISHITO PEPPER

CEVICHE SHOOTER

RAW OYSTER WITH GRILLED PINEAPPLE & BASIL

PROSCIUTTO, FIG, GOAT CHEESE & TRUFFLED HONEY

on herbed crostini

HOT

FRIED NEW POTATOES WITH ROASTED GARLIC AIOLI

CRISPY EGGPLANT SANDWICH

with fontina, basil and charred tomato sauce

SHITAKE MUSHROOM TART WITH PROSCIUTTO & GOAT CHEESE

GRILLED LAMB CHOP WITH SALSA VERDE

PURPLE POTATO SHALLOT HASH ON MINI BUTTERMILK BISCUIT

CHICKEN SATAY WITH SUN-DRIED TOMATO PESTO

BACON BOURBON MINI MEATBALLS WITH HONEY-BOURBON GLAZE

MINI CHICKEN & WAFFLES W/ JALAPENO INFUSED MAPLE SYRUP OR CAJUN MAPLE CREAM

SPANIKOPITA FILLED WITH ARTICHOKE, LEEK & HAZELNUT

CHORIZO STUFFED MUSHROOMS

SWEET POTATO BITE WITH HONEY APPLE BUTTER

GINGER BOK CHOY SHITAKE DUMPLING

with hoisin dipping sauce

SCALLOP & CHORIZO SKEWER

PORK BELLY SKEWER WITH VIETNAMESE Caramel SAUCE

ROASTED MUSSELS

with white wine, garlic & serrano peppers

SWEET SUMMER CORN & LOBSTER FRITTERS

with basil aioli

GRILLED BACON-WRAPPED SCALLOPS

with Champagne grapefruit beurre blanc

CRAB & ROCK SHRIMP CAKE WITH SPICY AIOLI & GREMOLATA

FIVE SPICE PRAWN WITH CHILI SPIKED PLUM SAUCE

HARVEST BOARDS

**BEAUTIFULLY DISPLAYED ON FARMHOUSE
GRAZING TABLE WITH FRESH HERBS & FLOWERS**

GRAZING TABLE

Features the fresh fruits, cheeses, tasty olives, charcuterie, herbaceous oils, delicious spreads and breads.

MIDDLE EASTERN MEZZE

Bowls of several kinds of olives, fresh baked flatbreads, pitas, crackers, olive oil, roasted garlic baba ganoush, Tabouli salad, and lentil dip, feta.

OLIVE OIL BAR

Assortment of olive oils with breads, olives, cheese and nuts.

THE FARMHOUSE

Elaborate display of all three styles of harvest boards

HARVEST336
GILBERTSVILLE
FARMHOUSE

FIRST
COURSE

SERVED PLATED AT TABLE

ARTISAN BREADS

OUR BREADS ARE MADE FRESH DAILY BY LOCAL ARTISAN BAKERS.

SOURDOUGH

RUSTIC OLIVE

FIG & WALNUT

FARM SALADS

ARUGULA LEMON PARMESAN SALAD WITH BABY HEIRLOOM TOMATOES

BABY SPINACH & ARUGULA SALAD WITH CHERRY TOMATOES, PUMPKIN SEEDS & SMOKY CHILI DRESSING

BABY ROMAINE WITH TOASTED GARLIC VINAIGRETTE, HERBED CROUTONS, TOMATOES & SHAVED PARMESAN

BABY SPINACH SALAD WITH SMOKED BACON DRESSING, ROASTED FIELD MUSHROOMS & LOCAL NY CHEDDAR CRUMBLE

ROASTED BEET SALAD WITH FRISSE & GEM LETTUCE (TBD)

MIXED FIELD GREENS WITH PEARS, TOASTED WALNUTS & RASPBERRY-VANILLA BEAN VINAIGRETTE

GRILLED PEACH & BURRATA SALAD WITH ARUGULA, TOASTED PINE NUTS & BALSAMIC

SERVED BUFFET OR FAMILY STYLE

POULTRY

GRILLED FREE RANGE CHICKEN BREAST
with Chef's homemade spice rub

HOUSE MARINATED GRILLED CHICKEN BREAST
with mango mint salsa

TAGINE OF CHICKEN
with caramelized shallots, dried fruit, pine nuts and saffron

SWEET & STICKY BROWN-SUGAR RUBBED BBQ CHICKEN

CAST IRON CHICKEN THIGHS
with sweet peas, herbed mushrooms and apples

FARMER'S RECIPE ROASTED WHOLE CHICKEN
with lemon rosemary garlic butter

CRISPY WHOLE DUCK WITH SPICY PLUM SAUCE

MEATS

FILET MIGNON WITH BLACK CURRANT & RUBY PORT REDUCTION
OR SERVED WITH CASIS ONION MARMALADE

TAGINE OF BEEF
with caramelized shallots, dried fruit, pine nuts and saffron

GRILLED RIB EYE STEAK WITH SOY BUTTER GLAZE

GRILLED FLANK STEAK WITH CHIMICHURRI

BRAISED SHORT RIBS WITH CABERNET DEMI-GLAZE

HERB CRUSTED RACK OF LAMB WITH LEMON ZEST & AU JUS

RED WINE BRAISED LAMB SHANK
with fennel peppered rice, swiss chard & aioli

FALL-OFF-THE-BONE BABY BACK RIBS
homemade brown sugar spice rub and smokey bourbon BBQ sauce

BACON WRAPPED PORK LOIN
with spiced peach chutney

ROASTED PORK LOIN
with onion, fennel & bourbon reduction

SMOTHERED GRILLED PORK CHOPS
with onions and peppers

GRILLED PORK MEDALLIONS IN CREAMY MUSHROOM APPLE COMPOTE

WHOLE ROASTED PIG
with grilled peaches & thyme OR grilled plums, apples & rosemary

VEGETABLE

SAMPLE DISHES THAT WORK WELL AS VEGETARIAN ENTREES.

STUFFED PORTABELLA MUSHROOM
with roasted vegetables, goat cheese & fresh herbs

ISRAELI COUSCOUS WITH ROASTED SEASONAL VEGETABLES

SWEET POTATOES STUFFED WITH BLACK BEANS & CHARRED CORN
bright green spinach and cilantro

ROASTED CHILIS RELLENOS W/ BLACK BEANS, CILANTRO & JACK
finished with a Ranchero sauce and toasted pumpkin seeds

BUTTERNUT SQUASH RAVIOLI IN FRESH SAGE BUTTER

FISH

SALMON "OSSO BUCO" WITH SCALLOP
with shallot vermouth sauce

BRAISED HALIBUT
stuffed with spinach, peppers, pine nuts & raisins

SEARED SALMON
with lemongrass and Champagne beurre blanc

SEARED AHI TUNA
with maple balsamic reduction & thyme

CRUNCHY PAN FRIED RED SNAPPER WITH CHILI LIME BUTTER

ALASKAN COD WITH LEMON OREGANATA

ALASKAN COD WITH FENNEL & BLOOD ORANGE

GRILLED SEA BASS WITH GRAPE SALSA

SERVED BUFFET OR FAMILY STYLE

PASTA & GRAINS

PASTA WITH FRESH TOMATOES, CARAMELIZED ONIONS & MARJORAM

FUSILLI WITH SNOW PEAS & THREE PEPPER SAUCE

COUSCOUS WITH BRAISED SPRING VEGETABLES
and oven roasted tomatoes

SAFFRON ISRAELI COUSCOUS
with dried cranberries, toasted almonds and fresh herbs

YELLOW PEPPER ORZO GRATIN WITH CRANBERRIES & THYME

THREE CHEESE TORTELLINI WITH ARTICHOKE & ASPARAGUS
with lemon, freshly shaved parmesan and cracked black pepper

ORANGE, CHERRY & PISTACHIO RICE PILAF
with caramelized onions

GNOCCHI WITH SUMMER CORN & HEIRLOOM TOMATOES

BUTTERNUT SQUASH RAVIOLI IN FRESH SAGE BUTTER

PASTA WITH ROASTED DUCK
with mission figs, balsamic vinegar & star-anise infused cream

PASTA WITH ROASTED DUCK
with broccoli rabe, glazed onions & honey lavender jus

PERSIAN ORANGE RICE
with carrots, saffron, almonds & pistachios

VEGETABLES

OVEN ROASTED NEW POTATOES
with caramelized garlic & thyme

CREAMY GARLIC MASHED POTATOES

GRILLED FARM CARROTS
with pistachio butter and feta

STUFFED PORTABELLO MUSHROOMS
roasted vegetables, garden herbs, goat cheese and balsamic glaze

GRILLED VEGETABLE STACKS
with fennel, eggplant, zucchini, vine-ripened tomatoes, yellow squash & roasted red pepper-basil rouille

BABY BOK CHOY, HARICOT VERT & BROCCOLI
with citrus shoi

ASPARAGUS BUNDLES IN CHAMPAGNE BUTTER

ROASTED SWEET POTATOES WITH MISO, GINGER & SCALLIONS

CARAMELIZED BRUSSELS SPROUTS WITH BACON & BRIE

SWEET POTATOES STUFFED WITH BLACK BEANS & CHARRED CORN
bright green spinach and cilantro

ROASTED CHILIS RELLENOS W/ BLACK BEANS, CILANTRO & JACK
finished with a Ranchero sauce and toasted pumpkin seeds

SAUTEED HARICOT VERT WITH GRILLED SUMMER CORN

ROASTED ROOT VEGETABLES
with citrus wilted kale

ORGANIC BABY SWEET PEAS & RAINBOW CARROTS
braised in white wine and shallots

SERVED WITH COFFEE/TEA AND SEASONAL FRUIT

DESSERT

FRESH SEASONAL FRUIT GALETTES

CHOCOLATE ESPRESSO CAKE WITH BERRY COULIS

VOL-AU-VENTS FILLED WITH ASSORTED MOUSSE & CREME

HOMEMADE COOKIES, BLONDIES & BROWNIES

MAPLE PECAN SQUARES & LEMON RASPBERRY FINGERS

FRESH SEASONAL PIES

CREOLE BREAD PUDDING WITH WHISKEY SAUCE

FRANGELICO BUTTERSCOTCH PUDDING & BLACK CHERRY BOURBON CHOCOLATE PUDDING SHOOTERS

NEW YORK CHEESECAKE WITH TOPPINGS

TRES LECHE PARFAIT WITH BERRY COMPOTE & BUTTERMILK SWEET CREAM

SPECIALTY DESSERT

GELATO, SORBET OR ICE CREAM TRUFFLES

CHILLED PEACH SOUP WITH FRANGELICO

SPICY MANGO SHOOTER WITH CILANTRO

GOLDEN CANTALOUPE GAZPACHO SHOOTER

SWEET & SASSY STRAWBERRY SOUP SHOOTER

OVEN ROASTED FRENCH BUTTER PEAR WITH VANILLA ICE CREAM, CINNAMON GINGER & CARAMEL SAUCE

APPLE TARTLETS WITH VANILLA ICE CREAM TOPPED WITH CINNAMON, GINGER & CARAMEL SAUCE

CHOCOLATE ANGEL MERINGUE TARTLETS FILLED WITH A WALNUT CHOCOLATE MOUSSE

WARM CHOCOLATE SOUFFLE CAKE WITH ARMAGNAC CHANTILLY

PEAR CROSTATA WITH FARM HONEY, VANILLA ICE CREAM & FRESH RASPBERRIES

ESPRESSO BAR STATION: espresso, lattes, cappuccino, chai tea latte - min \$5.00PP

FIRESIDE S'MORES BAR: s'mores ingredients + fresh fruit brought out at time of bonfire - \$3.00PP

FARMHOUSE DESSERT TABLE: dessert buffet featuring 4 - 6 selected desserts