

# Autumn by the Lake

## PASSED HORS D'OEUVRES

*Traditional Tomato Bruschetta*

*Lobster and Saffron Salad in Filo Cup*

*Chili Seared Lamb on Crostini with Raita and Tomato Chutney*

*Smoked Salmon and Trout Mousse on Corn Blini*

*Eggplant and Roasted Tomato Tapenade*

*Poached Shrimp Brochette with Spicy House-Made Cocktail Sauce*

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## PLATED SALAD COURSE

*Baby Arugula with Candied Spiced Walnuts,  
Goat Cheese, Cranberries and Sweet Lemon Vinaigrette*

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## FAMILY STYLE DINNER COURSE

*Roasted Duroc Dry Aged Pork Loin  
with Fresh Tiger Figs and Port Pan Gravy*

*Lemon Chicken ~ Pan Seared Thin Sliced Chicken  
with Capers, Parsley, Lemon Juice, White Wine and Whole Butter*

*Roasted Butternut Squash Mash with Golden Raisins*

*Roasted Asparagus, Parsnips and Carrots  
with Fresh Thyme and Brown Butter*

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## DESSERT

*Tiered Wedding Cake*

*Coffee and Tea*

**gifford's** catering

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