



## BIRCHTREE CATERING

### Autumn Menu Highlights

#### Stationary Boards

**Cheese and Charcuterie Board** a variety of favorite and local cheeses such as Birchrun Hills Blue, Cherry Grove Farm Toma, Calkins Creamery Noble Road Brie, chorizo, sage sausage and prosciutto with seasonal garnishes and pickles, toast points and fresh fruit

**Fall Kebab Board** smokey mushroom and tofu with chimicuri sauce, beef satay with peanut sauce and charred salmon with tangy barbeque sauce

**Oktoberfest Board** seared sausage trio - Bratwurst, chicken apple and pork bacon sausages, pretzel nuggets with warm beer cheese sauce and spicy mustard, German cucumber salad and pickled carrots

#### Entrees

**Apple Cider Pork Shoulder** slow roasted local pork with apple cider and spices

**Pumpkin Gnocchi** nutmeg-spiked pumpkin gnocchi with kale and mustard greens, roasted apples, brown butter

**Forest Mushroom Stew** local mushrooms braised with barley and crispy potatoes, finished with fresh herbs / gf, v

**Maple Roasted Chicken** maple and spice brined Lancaster chicken, served with tangy mustard sauce / gf, df

**Stuffed Acorn Squash** roasted and stuffed with herbed rice / gf, v

**Smoked Pork Tenderloin** with mustard aioli / gf



#### Passed Appetizers

**Beef Wellington Bite** seared beef tenderloin and mushroom duxelle wrapped in puff pastry and finished with dijon mustard sauce

**Blue Cheese Canape with Apple Chutney** crisp toast points with Birchrun Hills Farm blue cheese and Lanaster apple chutney

**Spicy Pumpkin Tartlet** local pumpkin, maple syrup and fall spices

**Cheesy Cheddar Puffs** savory profiteroles with local cheddar

**Five Spice Pork Belly Dumpling** crisp dumplings with braised local pork belly and ginger dipping sauce

**Overstuffed Baby Potatoes** twice-baked with local cheddar, lardons, caramelized shallots and creme fraiche

**Parsnip Agnolotti** stuffed with roasted parsnips and garlic, garnished with toasted pine nuts and fresh thyme / v, contains nuts

**Sage Pigs in a Blanket** sage pork sausage and local cheddar wrapped in puff pastry, served with grainy mustard

**Charred Shrimp Cocktail** grilled jumbo shrimp with smoked ancho chili cocktail sauce / gf

**Bacon Wrapped Dates** Medjool dates and double smoked bacon / gf

**Beef Satay** hanger steak marinated in ginger, lemon grass and chillies, with peanut dipping sauce

#### Sides

**Caramelized Roasted Parsnips** with honey butter and and thyme / gf

**Mashed Root Vegetables** mashed potatoes, parsnips, turnips and other great seasonal root veggies / gf

**Herbed Wild Rice** a mix of wild rice with herbs, lemon and pepitas / gf, v

**Cauliflower Gratin** with parmesan bread crumbs

**Confit Potatoes** slow cooked new potatoes with herbs / gf, v

#### Desserts

**Pumpkin Pie Budino** pumpkin custard, double whipped cream and gingerbread crumble

**Apple Cheddar Hand Pies** sweet and savory Victorian style pies

**Fall Fruit Crumble** local apples and pears with a brown sugar and oat crumble topping / gf, v

DIETARY KEY  
gf = gluten free  
df = dairy free  
v = vegan