



BIRCHTREE CATERING

Fall and Winter Menu Highlights

DIETARY KEY

gf = gluten free

df = dairy free

v = vegan

Signature Cocktails

- Apple Cider Mule** cider and ginger beer with muddled mint, and lemon * Spike it: vodka, bourbon, or spiced rum
- Mulled Apple Cider** unique blend of cider with citrus, cinnamon, and nutmeg * Spike it: bourbon or spiced rum
- Spiced Pear Shrub** fresh pear, spiced brown sugar-vanilla syrup and lemon * Spike it: bourbon or rum
- The Pear of Us** pear nectar, chamomile tea, and fresh Meyer lemon juice * Spike it: gin or vodka
- Cranberry Mojito** fresh cranberry puree and cranberry juice muddled with rosemary, mint and a touch of lime * Spike it: rum
- Blood Orange Paloma** blood orange juice, orange syrup, and a squeeze of lime topped with club soda and a chili sugar rim * Spike it: tequila
- Grapefruit Collins** fresh grapefruit juice, grapefruit and fennel infused sugar * Spike it: vodka or gin

Bar Snack

Pumpkin Spice Popcorn

Stationary Boards

- Fall Kebab Board** smokey mushroom and tofu with chimichurri 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



Passed Appetizers

- Citrus Salad** seasonal citrus, mixed greens with poppy seed Dijon dressing, topped with crispy shallots and served in a spoon / v, gf
- Spicy Pumpkin Tartlet** local pumpkin, maple syrup, and fall spices
- Blue Cheese Canapes with Apple Chutney** crisp toast points with Birchrun Hills Farm blue cheese and apple chutney
- Pumpkin Agnolotti** with sage and chili cream
- Gnocchi with Roasted Pears** gnocchi seasoned with nutmeg, and tossed with roasted pears and spiced walnuts / contains nuts
- Maple Chicken Skewers** char-grilled and brushed with a grainy mustard maple sauce / gf, df
- Beef Satay** hanger steak marinated in ginger, lemongrass, and chilies, with a peanut dipping sauce / contains nuts

Entrées

- Stuffed Acorn Squash** roasted and stuffed with herbed rice / gf, v
- Pumpkin Curry** mild coconut curry with roasted pumpkin, squash, and collard greens served over spiced rice and topped with cashews / gf, v, contains nuts
- Pumpkin Gnocchi** nutmeg spiked pumpkin gnocchi with kale and mustard greens, roasted apples, brown butter
- Maple and Mustard Verlasso Salmon** roasted salmon finished with a maple mustard glaze, mint, and basil / gf, df
- Maple Roasted Chicken** maple and spice brined local chicken served with a tangy mustard sauce / gf, df
- Apple Cider Braised Pork Shoulder** slow cooked with local cider / gf

Sides

- Charred Brussels** crisped roasted sprouts lightly sweetened with local honey / gf
- Caramelized Parsnips** with honey butter and thyme / gf
- Challah Apple Stuffing** herbs, caramelized onions, and roasted fruits baked with cream
- Maple Squash Gratin** butternut squash with gruyere and heavy cream with a touch of maple syrup topped with toasted pumpkin seeds / gf
- Cauliflower Gratin** with parmesan bread crumbs
- Smashed Maple Potatoes** potatoes smashed with maple butter / gf

Desserts

- Fall Fruit Crumble** local apples and pears with brown sugar and oat crumble topping / gf
- Apple Cheddar Hand Pies** sweet and savory Victorian-style pies
- Spiced Honey Cake** cake bites with local honey and cream cheese frosting
- Eggnog Budino** a holiday favorite with spiced cookie crumble
- Pumpkin Pie Budino** pumpkin custard, double whipped cream, and gingerbread crumble