

Renée Kelly's[®]

at Caenen Castle LLC

❧ Fall Menu ❧

Hors d' Oeuvres

Red Kuri Pie with Braised Beef	2pp
Brie Cheesecake with Sliced Pear	1.50pp
Kasha Crusted Seared Scallop with pumpkin Cream	3pp
Corn Custard with Crispy Bacon	1.25pp
Stuffed Mushroom with goat Cheese Ragout	0.75pp
Lump Crab Cake	3pp

Hors d' Oeuvre
Reception
Only

\$ 14.50pp

Recommended Additions

Cheese Platter with accouterments	8pp
Roasted Fall Vegetables Crudités with Sage Cream	2pp
Canapé Tray Seasonal Chef's Choice Canapé Choice of 5 including Carrot & Cumin Prosciutto with Celeriac Smoked Salmon	3pp
Dips Bits & Bites (serves 50 guests) Choice of 5 With Pumpkin Dip	2.50pp

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Classic Salad

Mixed Greens with Tomatoes, Cucumbers, Carrots and Garlic Croutons served with Ranch and Balsamic Dressing (included with entrée)

Entrée Selection

(bread and butter included)

Chicken	Pecan Crusted Chicken Breast lightly seared to golden brown served with Sautéed Haricot Verts, Whipped Potatoes accented by Cranberry Vin Merchant	29pp
Fish	Pan Seared Sea bass with Fresh Gnocchi, Sautéed Spinach finished with Carrot and Ginger Jus	34pp
Red Meat	Beef Tenderloin Filet	36pp
	Elk Ribeye	38pp
	Persuade Crusted Rack of Lamb	36pp

All of the above paired with Apple and Sweet Potato Au Gratin topped with Blue Cheese, served with sautéed Broccoli and cranberry Vin Merchant

Vegetarian	Quinoa Pilaf tossed with Roasted Squash, Cranberries, fresh chopped Parsley and toasted Pecans	21pp
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Dessert

Pumpkin Cheesecake with Pecan Praline and Crème Anglaise garnished with Berry Jus	4pp
Chocolate Butter Cake layered with Chocolate Mousse topped with Chocolate Ganache complemented by Cherry Compote	7pp
Thinly sliced Missouri Jonathan Apples tossed with Cinnamon and Nutmeg enveloped with flaky pie pastry topped with Oats and Brown Sugar served with Vanilla Bean Custard and pulled Sugar	6pp
Classic Pecan Pie with Dark Chocolate Morsels and Rum Crème Anglaise	6pp