



PIERROT

Catering & Events

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Gourmet Autumn Wedding Buffet

This is a sample of a recent wedding menu. Call us to customize!

All guests are greeted with warm apple cider in handled mason jars

Cocktail Hour

Passed Hors d'oeuvres

Grilled Cheese Bites with Tomato Soup
Butternut Squash Soup Shooters
Bourbon Chicken Skewers
Chorizo Stuffed Dates
Roasted Pear & Brie in Phyllo
Chevre & Chive Taru

Stationary Appetizers

Charcuterie Display of Meats and Cheese
Vegetable Crudité Platter with Gorgonzola Dip

Entrees

Harvest Salad

Mixed greens with dried cranberries, walnuts, pumpkin seeds and blue cheese
served with raspberry vinaigrette

Dinner Buffet

*Wine Harvester's Chicken with Dried Cherries
*Saged Sole with Apricot Marmalade
*Apple Brandy Pork Loin

Sides & Pasta

Smoked Gouda Mac & Cheese
Rosemary Roasted Root Vegetables

Artisan Bread Display

Desserts

Brownie Bites, Apple Cobbler,
Mini Cannolis, Pumpkin Mousse Shooters, Fruit Platter
Level-One Wedding Cake
Locally-Roasted Coffee Station with Assorted Teas

Also Includes: roll-top stainless chafing dishes and serving platters, buffet tables, buffet linen, and buffet decorations