

Private Dining Menu

5 COURSE MEAL + DRINK
\$350.00 2 PPL + \$90.00 PP



Custom Menu Available

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Appetizer

VEGAN STUFFED MUSHROOMS

Vegan Cream Cheese + Onion Spread baked + topped w/ Vegan Cheese

SEASONAL CHARCUTERIE

Fall Inspired Cured Meat + Cheeses served w/ Local Jam + Honey

Salad

FRIED SQUASH SALAD

Fried Butternut Squash + Arugula + Pumpkin Seed Pomegranate Dressing

VEGAN CREOLE CAESAR SALAD

Romaine Lettuce + Grape Tomatoes + Cucumber + Green Onion served w/ Croutons + Vegan Cheese + Dressing

Pasta

BUTTERNUT SQUASH CARBONARA

Homemade Pasta w/ Pancetta, Parmesan + Fresh Peas (vegan available)

SEAFOOD BAKED PASTA

Shrimp/Crab Baked Creamy Pasta served w/ Scallops or Lobster (\$10pp)

Entree

APPLE CIDER ROASTED CHICKEN

Slow Roasted Chicken in Apple Cinnamon + Dijon served with Roasted Brussel Sprouts + Garlic Potatoes (vegan option)

CHIANTI BRAISED BEEF

Slow Cooked Premium Beef in Chianti Wine Reduction served with Roasted Brussel Sprouts + Garlic Potatoes

Dessert

PUMPKIN PUFF PASTRY

Pumpkin + Pear Spiced Filling Puff Pastry + Served with Caramel Frosting Drizzle + Ricotta Ice Cream

VEGAN PECAN PIE CHEESECAKE

Traditional Pecan Pie Filling Topping w/ Vegan Cream Cheese Base

CARROT APPLE CIDER~ROSEMARY LEMONADE~POMEGRANATE ROSE LIMEADE