



## Fall Hors d'oeuvres

GETTYSBURG COLLEGE  
**CATERING**  
SERVICES



### Passed

- Twice Baked Truffled Potatoes
- Turkey Mole in Filo Nest
- Steak Au Poivre Crustini
- Focaccia with Caramelized Onions, Goat Cheese, and Asparagus
- Grilled Shrimp with Tequila Mayo
- Mini Bell Pepper Muffins with Tapenade and Mascarpone
- Chutney Chicken Rolls
- Smoked Salmon and Cream Cheese Croquettes

### Fondue Dippers Display Bar

#### Choose 1 Fondue:

- Swiss Fondue
- Baked Camembert
- Fontina Fondue with Black Truffles

#### Choose 4 Dippers:

- Apple Wedges
- Nut-Meg Dipped Potatoes
- Cubed Bread
- Asparagus
- Walnuts
- Cauliflower
- Grapes
- Prosciutto Wrapped Apple Slices

#### Soup Sips (choose 1)

- Beef Consommé
- Butternut Squash with Seasoned Pepitas
- Mushroom with Barley Wontons
- Gazpacho in Cucumber Cup
- Spiced Carrot





## Fall Dinners

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### **Vegetarian**

- Aromatic Tomato and Kimchee Soup
- Baby Lettuces with Pickled Zucchini Blossoms and Yogurt Tahini Vinaigrette
- Cauliflower Bisteeya with Spiced Eggplant Puree
- Pumpkin Charlotte

### **Low Fat Yet Elegant**

- Heirloom Tomatoes with Orange Zest
- Organic Chicken with Bean and Crushed Red Beets
- Mango and Papaya Carpaccio with Cilantro Candy

### **Fungus Extravasganza**

- Bouillon of Forest Mushrooms with Sherry
- Jumbo Asparagus with Oyster Mushrooms and Fresh Pecorino Cheese
- Char with Pea Sprouts and Forest Mushrooms
- Truffled Taro Root
- Merinque Mushroom Cookies with Dark Chocolate Mousse

### **Autumn Harvest**

- Eggplant Veloute with Figs
- Calamari with Pumpkin Seeds and a Butternut Squash Relish
- Roast Loin of Pork with Cinnamon Glazed Tart Apples
- Plum Tartlettes

Included with each dinner: Dinner Rolls, Smart Balance Spread, Hot/cold Beverages, Linen, and Setup.

All Dinners options are served (no buffets available).

Please let us know if any guests have allergies or dietary restrictions we will be happy to accommodate their needs.