

THE STATEHOUSE

PRIVATE DINING
AUTUMN/WINTER 2021

APPETIZER PLATTERS

CHEESE + CHARCUTERIE

cornichon, grain mustard, mixed olives, preserves,
marcona almonds, rosemary crackers

CHILLED SMOKED TROUT DIP

olive oil drizzle, assorted wheat crackers

SHRIMP COCKTAIL

cocktail sauce, fresh lemon

AUGIE'S SLIDERS

burger patty, smoked bacon, caramelized onion, american cheese

BLACK TRUFFLE & DUCK CONFIT ARANCINI

port reduction

CRISPY PORK BELLY

spiced apple & quince chutney

CHICKEN WINGS

ginger sesame barbeque, scallion

WILD MUSHROOM BRUSCHETTA

roast garlic crostini, taleggio cheese, truffle, arugula

FRIED CLOCKSHADOW CHEESE CURDS

spicy ranch sauce

ARTISAN BREAD BOARD

madison sourdough miche, chimichurri, black olive tapenade,
rosemary butter

| all platters serve 10 – 12 guests |

DESSERTS

ASSORTED MINIATURE DESSERTS PLATTER

petit four, seasonal macaron

LEMON CREAM SHORTCAKE

vanilla cake, lemon preserves, whipped cream icing

CHOCOLATE LAYER CAKE

chocolate cake, rich chocolate buttercream frosting

SEASONAL MACARONS

fall spice, egg nog, mint, chocolate sea salt caramel

ASSORTED HOLIDAY COOKIES & PEPPERMINT STICK BROWNIES

HOLIDAY ASSORTMENT PETIT FOURS

cakes are 8"x 12" and serve 10 – 12 guests | all cakes require 72 hour advance notice