

AUTUMN HARVEST FEAST MENU

Center Stage Catering Presents... *Flavors from Franklin County Virginia*

Table Setting

CORNUCOPIA OF ...

**HOMEMADE MILK ROLLS | CHEDDAR-ROSEMARY BISCUITS | SWEET SOUTHERN CORNBREAD
BUTTERMILK SALTINES | HAND-CUT POTATO CHIPS**

* Homestead Creamery Butter | Local Honey | Apple Butter
House Pimento Cheese | Hot Pickled Carrots | Spiced Pickled Celery
Local Goat Cheese with Virginia Peanut-Brittle Dust

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To Start

FARM FRESH DEVILED EGGS

APPLE WALDORF SALAD

Local Apples | Walnuts | Homemade Apple Pie Spiced Marshmallows

COUNTRY CORNMEAL FRIED CHICKEN LIVERS

Crispy Kale | Fresh Lemon | Raw Onion

Main Course

COQ AU CHAOS

Chicken Braised in Chaos Mountain Brewing '4 Mad Chefs Quadrupel' (hints of caramel, plum & fig)

* Mushrooms | Carrots | Onions | Prunes | Garlic | Bay *

CENTER STAGE HOUSE-MADE SMOKED TASSO HAM

CHEER-WINE LACQUERED PORK BELLY BITES

BUTTERMILK BLACK PEPPER SPAETZEL

Browned Butter | Creamy New Potatoes | Fresh Herbs

ROAST WINTER GOURDS

Olive Oil | Sea Salt | Pepper | Spiced Gourd Seeds

STICKY HONEY-FENNEL ROASTED ROOT VEGETABLES

Dessert

BUTTERED BOURBON ROAST APPLE CORNBREAD DUMPLINGS

CHOCOLATE PUMPKIN MOUSSE

SWEET CHANTILLY CREAM

CENTER STAGE BLEND COFFEE