

Social Gathering Tapas Menu

Fall

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Guests enjoy shared platters featuring three tapas and two side dishes & bites, with a balanced selection of salty, savory, and sweet offerings, plus three dessert bites selected per guest. Menus showcase globally inspired cuisine and can be tailored to suit any event style, from casual gatherings to more formal occasions.

Served Family Style on Shared Platters — Not Plated Individually

Includes a Seasonal Cheese & Charcuterie Board

TAPAS — SMALL PLATES *(Choose up to Three)*

Seared Scallops

lemongrass curry, Meyer lemon sauce

Braised Beef & Butternut Squash Stew

red wine, root vegetables

Turkey Chili

kidney beans, smoked paprika, fall spices

Pan-Seared Salmon

maple mustard glaze

Roasted Chicken & Apple Skewers

apple cider glaze

Pesto Pulled Chicken Enchiladas

basil pesto, lime, cilantro, crème fraîche

Roasted Pear & Goat Cheese Salad

candied walnuts, honey, arugula

Turkey Meatballs

habanero garlic-herb tomato sauce, roasted vegetables

Blackened Catfish Or Red Snapper

remoulade, lemon

Pumpkin Sage Ravioli

house-made ravioli, brown butter, crispy sage, toasted pepitas, parmesan

SIDE DISHES & BITES *(Choose up to Two)*

Burrata & Stone & Fall Fruit

fresh burrata, sliced stone fruit & fall fruit (fig, pear, apple), arugula, candied walnuts, honey drizzle, aged balsamic

Truffle Mashed Potatoes

Yukon gold potatoes whipped with cream, butter, and shaved black truffle

Butternut Squash Croquettes

crispy panko crust, sage brown butter aioli

Harvest Salad

roasted squash, apple, dried cranberries, candied pecans, goat cheese, maple vinaigrette

Fig & Prosciutto Flatbread

goat cheese, arugula, balsamic glaze, wood-fired crust

Roasted Brussels Sprouts

bacon, maple, balsamic glaze

Wild Rice & Roasted Vegetable Pilaf

dried cherries, toasted almonds

Apple Cider Braised Cabbage

bacon, apple, fresh thyme

Cornbread & Honey Butter

stone-ground cornmeal, whipped honey butter

Roasted Beet & Citrus Salad

arugula, goat cheese, pistachio

Seasonal Roasted Vegetables

olive oil, sea salt, herbs

DESSERT BITES *(Choose up to Three)*

Apple Crisp

oat crumble, vanilla bean cream

Pear & Almond Tart

honey drizzle

Fig & Honey Cake

mascarpone

Spiced Chai Panna Cotta

cinnamon crumble

Pumpkin Spice Shortbread Bites

Spiced Pumpkin Cheesecake Bites

gingersnap crust

Maple Pecan Bread Pudding

bourbon caramel

Brown Butter Blondies

sea salt

Chocolate Avocado Mousse

sea salt

Caramel Apple Galette Bites

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MENU BY RUSTIK CHEF

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