

# THE STATEHOUSE

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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