

#### CHARCUTERIE DISPLAYS

Imported and domestic cheeses, Italian cured meats, crackers and crostini

# GRILLED BUSHBERRY SPICED SHRIMP paired with SKEWER EBC BLUEBERRY WHEAT

Sweet and sour vegetable, with coconut chili sauce

# GRILLED CIDER BRINED PORK TENDERLOIN paired with RESURGENCE/BLACKBIRD PREMIUM SEMI SWEET CIDER

Chili-apple butter, celeriac apple slaw and apple cider gastrique

#### GRILLED KOREAN BBQ WINGS paired with BIG DITCH DAYBURNER

Gochujang BBQ sauce with toasted sesame seeds

#### GARLIC BUTTER STEAK BITES paired with WD's RED WINE

Red wine demi, gremolata

#### BUFFALO STYLE PORK POT STICKERS paired with SOUTHERN TIER LAKE SHORE FOG

Celery root puree, crumbled bleu cheese, matchstick carrots and micro celery

#### SLOW ROASTED P.I.G CANAPE paired with PERONI or MOLSON COORS

Brined and slow roasted with spicy giardiniera, horseradish cream, tobacco onions on focaccia

### TORTELLINI A LA VODKA paired with WD's WHITE WINE

Resort made vodka sauce, shaved parmesan and basil

# CHOCOLATE CHIP COOKIE BAR paired with 42 NORTH OATMEAL COOKIE

Graham crackers and chocolate

## APPLE CINNAMON MINI CHURRO SUNDAE paired with 1911 CIDER DONUT

Cinnamon and sugared churros, apple compote, vanilla ice cream and caramel sauce