



533 Allegheny Ave Oakmont, PA 15139  
412-828-8555 [www.hoffstots.com](http://www.hoffstots.com)

*We personally design menus to suit your needs.  
We can satisfy any distinctive taste you may have.*

email [chefbrianleri@gmail.com](mailto:chefbrianleri@gmail.com)  
Chef Brian Leri cell 412-580-2121

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## ARMSTRONG FARMS FALL HARVEST MENU

### HORS D' OEUVRES

**MINIATURE YUKON GOLD POTATO CAKES WITH SOUR CREAM AND APPLE SAUCE**

**WARM CHEESE FONDUE**

**SERVED WITH BAMBOO SKEWERS, PRETZEL BREAD CUBES, GRILLED PITA CHIPS,  
MUSHROOMS, BROCCOLI AND CAULIFLOWER**

### SALAD COURSE

**MIXED BABY GREENS TOSSED WITH CIDER POPPYSEED VINAIGRETTE, VINE RIPE  
PEARS, CRUMBLED GORGANZOLA, SUNDRIED CRANBERRIES, ENGLISH CUCUMBERS  
AND CANDIED PECANS  
(SERVED SIT-DOWN)**

**ASSORTED BREADS, BUTTER AND DIPPING OIL  
(SET ON GUEST TABLES)**

### DINNER BUFFET

**ROASTED PORKLOIN STUFFED WITH APPLE WALNUT STUFFING AND FINISHED  
WITH A NATURAL PORK CIDER JUS**

**OPEN GRILLED HERB RUBBED CHICKEN BREAST**

**ROSEMARY AND SHALLOT MASHED POTATOES**

**ROASTED VEGETABLES**

**BROCCOLI, CAULIFLOWER, ZUCCHINI, YELLOW SQUASH & MUSHROOMS**

**COFFEE, TEA AND ICED TEA**

**\$23.95 PER PERSON**

**(ABOVE PRICE DOES NOT INCLUDE TAX, GRATUITY OR RENTAL NEEDS)**

**ALL MENUS CAN BE CUSTOMIZED TO ACCOMODATE YOUR SPECIFIC NEEDS**