



BUICK LACROSSE

Luxury Fall Dinner Party

Cajun Chef Ryan

Getting Started

Acorn Squash Soup

Roasted acorn squash, carrots, onions, leeks, Granny Smith apples, and holiday spices blended with cream and served with Vermont Cheddar Rosemary Bread Sticks

The Main Event

Pumpkin Seed Crusted Chicken Breasts with Cajun Artichoke Beurre Blanc

Boneless chicken breasts stuffed with goat cheese, then sautéed with a pumpkin seed Cajun spiced crust, and served over Cajun artichoke hearts in a white wine butter cream sauce

Served with a side of Braised Belgian endive and Pears

A Sweet Finish

Bourbon Sweet Potato Cupcakes

Sweet potato cupcakes with a Bourbon Cream Cheese Icing

