

# AUTUMN

## catering specials

### APPETIZERS

Black mission fig and brie tartlet with rosemary **3.75**

Butternut squash flat bread with blue cheese, lardon, maple, and arugula **3.25**

Turkey and parmesan meatballs with tomato cream sauce **3.50**

Potato latke with chive cream fraiche **3.00**

Pickled jumbo prawn with sweet onion, fennel and micro celery **3.75**

Rosemary ham and gruyere tea sandwich with apple butter **3.75**

### ENTREES

**Sage and rosemary roasted turkey breast - pan gravy 17.75**

*Poached pear salad- arugula, frisee, endive, cranberry, candied pecan, manchego, white wine vinaigrette*

*Blistered cauliflower and brussels sprouts with pomegranates*

*Roasted sweet potato wedges with cippoline onions and fig balsamic glaze*

**German brats with grilled onions, apples and sauerkraut 15.50**

*Pretzel rolls, guinness mustard*

*Broccoli and brussels sprouts slaw*

*Olive oil potato salad*

**Wild mushrooms manicotti with fine herbs, sage garlic brown butter and cheese 16.75**

*Arugula, red grape tomatoes, red onion, parmesan, lemon vinaigrette*

*Grilled ciabatta with herbed olive oil and olive tapenade*

*Grilled seasonal vegetable platter with gremolata*

**Chicken Jardinière 18.00**

*Braised half chicken, white wine, potato, bacon, sweet onions, carrots, parsnips*

*Escarole, dandelion, persimmons, grapes, goat cheese, toasted almonds and balsamic vinaigrette*

*Creamy polenta with wild mushroom ragu and tomato confit*





## **SANDWICHES**

**Add to the executive sandwich board**

Steak, chimichurri, brie, garlic aioli, arugula, roasted sweet onions, baguette  
House roasted turkey, avocado, smoked gouda, cranberry aioli, mix greens  
Honey barbecue pork loin with fontina, apple-carrot slaw and malt vinegar aioli on pretzel roll

## **ENTRÉE SALADS**

**Add to the gourmet entrée salad selections and artisan salads to go**

**Baby Kale, Brussels Sprouts and Butternut Squash**

Farro, roasted fennel, pepitas, cider vinaigrette

**Grilled Flat Iron Steak Salad**

Pearl onions, herb roasted potatoes, sun-dried tomatoes, blue cheese, arugula, radicchio, buttermilk dressing

**Herbed Chicken and Garnet Yams**

Apples, leeks, pomegranates, chicory, maple pecans, balsamic vinaigrette

## **DESSERTS**

Individual German chocolate cakes **4.25**

Apple crostata **4.00**

