

# FALL 2019 SEASONAL MENU



*Offered September 16 – December 13*

## APPETIZER

*All prices are per dozen; 2 dozen minimum per item.*

**Blackberry Goat Cheese Pastry Bites | 18.00**

Served with pita wedges, carrots and celery sticks

**Asparagus and Brie Puff Pastry | 18.00**

Drizzled with thyme honey

**Beef Wellington Puff | 24.00**

## SALAD

*All salad choices include artisanal rolls and butter*

**v Arugula, Pomegranate and Roasted Sweet Potato Salad (vegan & gluten-friendly) | 12.00**

With crispy quinoa

**v Spinach, Candied Walnut and Pear Salad (vegan & gluten-friendly) | 10.00**

*Add your choice of protein to the following options. Price per person.*

**Sesame-Crusted Tofu | 3.50**

**Grilled Chicken | 4.50**

**Grilled Flatiron Steak | 5.50**

**Grilled Shrimp | 6.50**

## ENTRÉE

*All meal choices include artisanal rolls and butter, as well as coffee, hot tea, iced water and choice of iced tea or lemonade. 10 person minimum per item.*

*Desserts are an additional charge.*

**Parmesan and Potato Thyme-Crusted Chicken | 19.00**

With IPA cheese reduction, pesto-smashed potatoes, roasted cauliflower and broccoli

**IPA Beer-Braised Short Ribs (gluten-friendly) | 18.00**

**Seared Salmon with Blueberry Compote (gluten-friendly) | 22.00**

With garlic mashed potatoes and glazed rainbow carrots



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All foods may have been manufactured on equipment in a facility that also process foods containing: Eggs, Fish, Gluten, Milk, Peanuts, Shellfish, Soy, Tree Nuts, Wheat

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## DESSERT

*All desserts are priced per person at \$5.50 per person. 10 person minimum per item.*

**Golden Milk Panna Cotta with Toasted Coconut and Pistachios** (gluten-friendly)

**Caramel Tarts with Milk Chocolate and Crumble**

*Can be made gluten-friendly*

**New York Cheesecake with Seasonal Fruit**

**v Chocolate Cake Bites with Seasonal Fruit** (vegan & gluten-friendly)

**Chocolate Cake Layered with Milk, Dark, and Malted Ganache**

*Plated option only*

**Assorted Dessert Plate**

*Chef's choice of seasonal desserts including truffles, tarts, bars, cookies and petits fours*



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