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

Arugula, Pomegranate and Roasted Sweet Potato Salad (vegan & gluten-friendly) | 12.00
With crispy quinoa

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

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

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