Fall / Winter Catering Menu
Valid September 24, 2018 - April 1, 2019

Prospect House
prospect@princeton.edu
www.princeton.edu/prospecthouse
Jillian Gloistein
jilliang@princeton.edu
609.258.3323
Taryn Ferguson
tarynf@princeton.edu
609.258.3456

Palmer House
palmerh@princeton.edu
www.princeton.edu/palmerhouse
Jodi Pianka
jmintz@princeton.edu
609.258.3715
RESTAURANT ASSOCIATES at PRINCETON UNIVERSITY

Prospect House and Palmer House are managed by Restaurant Associates, one of the nation’s leading food service, restaurant and catering companies, and is committed to serving the Princeton University community with the highest quality of food and service.

Additionally, Restaurant Associates operates Café 701, and can cater events at many venues on campus. Please inquire with your catering representative to confirm we are able to host an event at the campus location of your choice.

PRICING & FEES

Menu pricing does not include applicable staffing fees and administrative fees.

Menu pricing includes standard china, glassware & flatware and standard ivory cotton linens & napkins for all events held at Prospect House and Palmer House.

Additional charges apply to china, glassware & flatware needs for all events held elsewhere.

Additional charges apply to specialty equipment, specialty linens or specialty china, glassware & flatware needs.

Weekend events incur a minimum food & beverage charge based on the specific location and details.

MENU & GUEST COUNT CONFIRMATIONS

Menu details and wine selections must be submitted to your catering representative no later than 10 business days prior to the event date.

Final guest count confirmations must be submitted to your catering representative no later than 5 business days prior to the event date. Guest counts may only increase, not decrease, upon chef’s discretion within 5 business days of the event date.

BAR & WINE SERVICES

Bar and wine services are available for all university-hosted events at Prospect House only. Palmer House does not hold a liquor license, thus all guests must provide their own beer, wine & spirits. Our staff is happy to provide guidance on quantities to purchase as well as mixers, bar fruit and bartending service.

Please ask your catering representative for our complete beverage options, bar packages and wine list.

DIETARY NEEDS

Kosher meals may be provided upon request from Monday through Friday during the academic year. They require 48 hours notice and will incur a charge based on the applicable meal period and specific needs.

Our kitchen will do their best to accommodate dietary restrictions. Please advise your catering representative of any dietary needs.

CANCELLATIONS

Events may be cancelled by calling 609.258.3455 (Prospect) or 609.258.3715 (Palmer) and speaking with a catering representative or by emailing Prospect@princeton.edu or PalmerH@princeton.edu and receiving a confirmation of cancellation by a catering representative. Events may not be cancelled via voicemail.

Cancellation Fees for 40 guests or less: Cancellations are accepted at least 7 business days prior to the event date without penalty. Cancellations within 4-6 business days prior to the event date will incur a $100 cancellation fee. Cancellations within 3 business days of the event date will be charged the full estimated cost of the event.

Cancellation Fees for over 40 guests: Cancellations are accepted at least 15 business days prior to the event date without penalty. Cancellations within 4-14 business days prior to the event date will incur a $300 cancellation fee. Cancellations within 3 business days of the event date will be charged the full estimated cost of the event.
# Breakfast

### Seasonal Continental Breakfast 1 | $11.25 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)  
Hot Tea, Iced Water  
- Breakfast Basket: Bagels, Artisan Whole Grain Bread, Croissants, Muffins, Preserves, Cream Cheese, Peanut Butter  
- Sliced Fresh Fruit Platter

### Seasonal Continental Breakfast 2 | $11.25 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)  
Hot Tea, Iced Water  
- Apple Cinnamon Yogurt Loaf & Cranberry Almond Scones  
- Greek Vanilla Yogurt, Granola  
- Sliced Fresh Fruit Platter

### Toast | $11.75 per guest | 10 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)  
Hot Tea, Iced Water  
- Mashed Avocado & Bacon Brioche Toast  
- Smoked Salmon & Dill Caper Cream Cheese Pumpernickel Toast  
- Apricot Compote, Cream Cheese Raisin Nut Bread Toast  
- Almond Butter & Banana Seven Grain Toast, Chocolate Drizzle  
- Greek Vanilla Yogurt  
- Sliced Fresh Fruit Platter

### Breakfast Tea Sandwiches | $12.00 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)  
Hot Tea, Iced Water  
- Egg Salad, Watercress, Brioche  
- Smoked Salmon, Cucumber, Dill Cream Cheese  
- Applewood Smoked Bacon, Grilled Tomato, Herb Cream Cheese  
- Sliced Fresh Fruit Platter

### Smoked Salmon Platter | $12.00 per guest | 10 guest minimum
- Lightly Smoked Salmon  
- Assorted Bagels  
- Plain Cream Cheese & Herb Cream Cheese  
- Sliced Tomatoes, Cucumbers, Red Onions, Capers, Lemon

### “Better for You” Breakfast | $14.00 per guest | 15 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)  
Hot Tea, Iced Water  
- Artisan Whole Grain Bread, Peanut Butter  
- Egg White, Spinach & Mushroom Frittata  
- Wheatberry Breakfast Salad, Chopped Kale, Roasted Apples, Almonds  
- Greek Vanilla Yogurt  
- Sliced Fresh Fruit Platter

### Greek Yogurt Jar | $6.50 per guest
- PB&J Swirled Grape Jelly Yogurt, Whipped Peanut Butter, Grapes, Roasted Peanuts  
- Orange Chocolate Crunch Orange Yogurt, Toasted Hazelnut, Dark Chocolate, Orange, Mint, Honey  
- Key Lime Crumble Key Lime Yogurt, Graham Crackers, White Chocolate Shavings
## Breakfast

### Hot Breakfast Buffet 1 | $11.75 per guest
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
- Hot Tea, Iced Water
- Fresh Scrambled Eggs
- Applewood Smoked Bacon
- Assorted Mini Bagels with Cream Cheese, Butter & Preserves

### Hot Breakfast Buffet 2 | $17.75 per guest | 25 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
- Hot Tea, Iced Water
- Fresh Scrambled Eggs
- White Cheddar, Vegetable Egg White Scramble
- Challah French Toast, Maple Syrup
- Applewood Smoked Bacon, Turkey Sausage Links, O’Brien Potatoes
- Greek Vanilla Yogurt
- Sliced Fresh Fruit Platter

### Seasonal Hot Breakfast Buffet | $18.75 per guest | 25 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
- Hot Tea, Iced Water
- Spinach, Butternut Squash, Goat Cheese Frittata
- Wild Mushroom, Kale, Egg White Scramble
- Caramel Apple Challah French Toast, Maple Syrup
- Pumpkin Loaf, Cranberry Almond Scones
- Applewood Smoked Bacon, Turkey Sausage Links
- Greek Vanilla Yogurt
- Sliced Fresh Fruit Platter

### European Style Breakfast | $14.00 per guest | 15 guest minimum
Includes: Orange Juice, Small World Coffee (Regular/Decaffeinated)
- Hot Tea, Iced Water
- Sliced Black Forest Ham, Gruyere & Cheddar Cheese Platter
- Smoked Salmon, Cucumber, Dill Cream Cheese Tea Sandwiches
- Hard Boiled Eggs
- Greek Vanilla Yogurt, Granola, Fresh Berries
- Mini Butter Croissants, Assorted Jams
- Sliced Fresh Fruit Platter

### A La Carte
- **Breakfast Basket:** Bagels, Artisan Whole Grain Bread, Croissants, Muffins, Preserves, Cream Cheese, Peanut Butter | $4.75 per guest
- Sliced Fresh Fruit Platter | $3.85 per guest
- Bagged Trail Mix | $1.80 per guest
- Mini Fruit & Yogurt Parfaits | $3.50 per guest
- French Toast & Fresh Strawberry Kabobs | $3.50 per guest
- Assorted Granola & Kind Bars | $2.25 per guest
- Seasonal House-made Breakfast Breads | $3.50 per guest
- Small World Regular & Decaffeinated Coffee Hot Tea | $3.50 per guest
- Freshly Brewed Iced Tea or Lemonade | $2.00 per guest
- Cranberry & Orange Juice | $2.00 per guest
- Bottled Water | $1.75 per guest
- Dasani Flavored Sparkling Water | $1.65 per guest
### Seasonal Sandwiches

**Fresh House Roasted Turkey Breast** Cranberry Sauce, Grilled Green Apples, Cheddar Cheese, Caramelized Onion Aioli, Seven Grain Bread

**Fresh House Roasted Turkey Breast** Applewood Smoked Bacon, Avocado, Tomato, Green Leaf Lettuce, Roasted Garlic Aioli, Brioche Roll

**Hickory Smoked Turkey Breast** BBQ Glaze, Cole Slaw, Crispy Onions, Muenster Cheese, Charred Jalapeno Mayonnaise, Garlic Texas Toast

**Chicken Salad Croissant** Beefsteak Tomatoes, Green Leaf Lettuce

**Crispy Buffalo Chicken Wrapper** Green Leaf Lettuce, Beefsteak Tomatoes, Blue Cheese Dressing

**Grilled Chicken Breast** Applewood Smoked Bacon, Beefsteak Tomatoes, Green Leaf Lettuce, Roasted Garlic Aioli, Ancient Grain Roll

**Parmesan Breaded Chicken Breast** Tomato Jam, Fresh Mozzarella, Baby Arugula, Basil Pesto Aioli, Toasted Garlic Roll

**Mojo Roasted Pork Loin** Avocado, Pickled Tomatoes, Black Bean Puree, Muenster Cheese, Brioche Roll

**Honey Roasted Ham** Swiss cheese, Roma Tomato, Watercress, Dijonnaise, Seven Grain Roll

**Italian Hero** Genoa Salami, Spicy Ham, Pepperoni, Provolone Cheese, Giardiniera Vegetables, Lettuce, Tomato, Shaved Red Onion, Oregano Mayonnaise, Semolina Roll

**Soppressata Fresh Mozzarella** Cured Olive Tapenade, Roasted Red Peppers, Baby Arugula, Basil Pesto Aioli, Ciabatta

**Italian Roast Beef** Sautéed Sweet Peppers and Onions, Fontina Cheese, Baby Arugula, Basil Pesto, Ciabatta Roll

**House Roasted Pastrami** Swiss Cheese, Cole Slaw, Spicy Deli Mustard, Caraway Seeded Rye Bread

**Slow Roasted Roast Beef** Applewood Smoked Cheddar Cheese, Roma Tomato, Green Leaf Lettuce, Tarragon Mayonnaise, Brioche Onion Roll

**Eggplant Milanese** Sheep’s Milk Ricotta Cheese, Roasted Plum Tomatoes, Baby Arugula, Red Pepper Mayonnaise, Ancient Grain Roll

**Rosemary Balsamic Grilled Portabella Mushroom** Goat Cheese, Roasted Red Peppers, Baby Spinach, Roasted Garlic Aioli, Seven Grain Bread

**Grilled Vegetable Burger** Avocado, Grilled Tomato, Monterey Jack Cheese, Leaf Lettuce, Crispy Onions, Chipotle Mayonnaise, Seven Grain Bread

**Caprese** Fresh Mozzarella, Tomatoes, Baby Arugula, Basil Pesto, Grilled Country Bread

**Tuna Salad** Beefsteak Tomatoes, Green Leaf Lettuce, Whole Wheat Hero Roll

---

**Seasonal Sandwich Buffet 1** | $9.50 per guest
Includes: Chips, Pickles, Cookies, Iced Water & Sparkling Water
- Chef’s Selection 3 Seasonal Sandwiches

**Seasonal Sandwich Buffet 2** | $14.25 per guest
Includes: Chips, Pickles, Cookies, Iced Water & Sparkling Water
- **Baby Greens Salad** Dried Cranberries, Candied Walnuts, Roasted Apples, Sherry Vinaigrette
- Selection of 3 Seasonal Sandwiches

**Seasonal Sandwich Buffet 3** | $16.25 per guest
Includes: Chips, Pickles, Cookies, Iced Water & Sparkling Water
- **Baby Greens Salad** Dried Cranberries, Candied Walnuts, Roasted Apples, Sherry Vinaigrette
- Sliced Fresh Fruit Platter
- Selection of 3 Seasonal Sandwiches

**Boxed Lunch** | $11.50 per guest
Includes: Chips, Whole Fruit, Cookie, Bottled Water
- Selection of 3 Seasonal Sandwiches

Gluten Free Bread may be substituted for any sandwich selection for an additional $2.00 per person / per selection or Lettuce Wraps for no additional charge
Lunch Specialty Buffets

**Piadina** | $18.00 per guest  | 10 guest minimum
Includes: Chips, Pickles, Cookies, Iced Water & Sparkling Water
- **Classic Caesar Salad** Shaved Parmesan Cheese
- **Calabrese Chile Roasted Broccoli Salad** Bocconcini Mozzarella, Basil Vinaigrette
- Sliced Fresh Fruit Platter

**Piadina Sandwiches**
- **Rosemary Grilled Chicken Breast** Black Pepper Ricotta, Roma Tomato, Broccoli Rabe, Basil Pesto Aioli
- **Sweet Capicola Ham** Roasted Red Peppers, Fresh Mozzarella, Olive Tapenade, Tuscan Kale
- **Italian Roast Beef** Sautéed Peppers and Onion, Fontina Cheese, Baby Arugula, Sun-Dried Tomato Aioli
- **Crispy Eggplant** Roasted Tomatoes, Baby Arugula, Grilled Red Onions, Smoked Mozzarella, Red Pepper Pesto

**Room Temperature Lunch** | $25.00 per guest  | 10 guest minimum
Includes: Iced Water & Sparkling Water
- **Kale Caesar Salad** Semi-Dried Tomatoes, Shaved Parmesan Cheese
- **Roasted Butternut Squash Salad** Crisp Bacon, Apples, Smoked Cheddar Cheese, Brown Sugar Vinaigrette
- **Wild Rice Salad** Toasted Almonds, Orange Segments, Scallions, Dried Cranberries, Citrus Vinaigrette
- Assorted Filled Dark Chocolates, Sliced Fresh Fruit Platter

**Room Temperature Entrées (Choose 1)**
- **Seared Apple Cider Fennel Brined Chicken Breast** Grilled Carrots, Roasted Brussels Sprouts, Cranberry Aioli
- **Grilled Cherrywood Smoked Salmon Fillet** Red Quinoa Salad, Roasted Cauliflower, Sautéed Swiss Chard, Parsnip Almond Sauce
- **Grilled Beef Bistro Loin** Wild Mushroom Ragout, Roasted Winter Squash, Red Beets, Watercress
- **Pork Tenderloin, Apple, Onion Kabobs** Dried Fruit Couscous, Sautéed Kale Leaves, Cumin Roasted Carrots, Mango Chutney
- **Grilled Portobello Mushroom** Grilled Scallions, Rice Vermicelli Noodles, Baby Bok Choy, Sweet Chili Sauce

**Seasonal Soups** | $3.50 per guest, per selection
- Sweet Potato Maple Bisque
- Butternut Squash Roasted Apple
- Beef Barley Vegetable
- Chicken, Kale, Roasted Root Vegetable

**Seasonal Antipasti & Green Salads** | $3.50 per guest, per selection
- **Kale Salad** Grilled Carrots, Feta Cheese, Sunflower Seeds, Caramelized Pineapple Vinaigrette
- **Quinoa Salad** Lightly Roasted Cinnamon Apple, Toasted Walnut, Kale
- **Autumn Chop Salad** Roasted Carrots, Beets, Parsnips, Squash, Pecans, Dried Figs, Cranberries, Watercress, Pomegranate Dressing
- **Baby Gem Lettuce Salad** Dried Cherries, Goat Cheese, Roasted Pears, Caramelized Walnuts
- **Roasted Butternut Squash** Crisp Bacon, Apples, Smoked Cheddar Cheese, Brown Sugar Vinaigrette
- **Autumn Slaw with Cabbage** Apples, Dried Cranberries, Sunflower Seeds, Carrots, Spiced Dressing
- **Greek Orzo Salad** Diced Tomato, Cucumber, Shaved Red Onion, Kalamata Olives, Feta Cheese, Lemon-Oregano Vinaigrette
- **Ancient Grain Salad** Lentils, Quinoa, Wheat Berries, Sundried Cherries, Scallions, Balsamic Vinaigrette
- **Roasted Cauliflower Salad** Flat Leaf Parsley, Toasted Bread Crumbs, Soft Boiled Egg, Blood Orange Almond Dressing
- **Farro Grain Salad** Spinach, Caramelized Onion, Roasted Red Pepper, Black Pepper Ricotta Cheese, Basil Vinaigrette
- **Butterscotch Bean Salad** Sweet Potato, Collard Greens, Pickled Onions, Apple Cider Vinaigrette
- **Charred Brussels Sprouts** Pancetta, Pickled Red Onion, Brown Sugar Apple Cider Vinaigrette
- **Wild Rice** Toasted Almonds, Orange Segments, Scallions, Dried Cranberries, Citrus Vinaigrette
- **Roasted Root Vegetables** Pumpkin Seed Oil, Shaved Asiago
- **Yukon Gold Potato Salad** Baby Golden Beets, Green Apple
- **Whole Wheat Pasta Salad** Butternut Squash, Toasted Walnuts, Ricotta Salata, Dried Cranberries, Spinach Pesto
Lunch Specialty Buffets

“Deli for You” Lunch | $16.25 per guest | 10 guest minimum
Includes: SunChips®, Cookies, Iced Water & Sparkling Water
- Baby Greens Salad  Dried Cranberries, Candied Walnuts, Roasted Apples, Sherry Vinaigrette
- Grilled Greek Baby Artichoke Salad  Feta Cheese, Tomatoes, Red Onions, Olives, Lemon Oregano Vinaigrette
- Roasted Brussels Sprouts Salad  Pickled Red Onion, Roasted Carrots, Orange Vinaigrette
- Assorted Sliced Meats & Cheeses
  - Lemon & Herb Grilled Chicken
  - Grilled Portabella Mushrooms
  - House Roasted Turkey Breast
  - Fresh Tuna Salad
  - Roast Beef
  - Swiss Cheese
  - Cheddar Cheese
- 100% Whole Wheat Sandwich Flats, Herbed Mayonnaise

Stromboli | $17.25 per guest | 10 guest minimum
Includes: Cookies, Iced Water & Sparkling Water
- Kale Caesar Salad  Semi-Dried Tomatoes, Shaved Parmesan Cheese
- Roasted Brussels Sprouts Salad  Pickled Red Onion, Roasted Carrots, Orange Vinaigrette
- Grilled Baby Greek Artichoke Salad  Feta Cheese, Red Onions, Olives, Lemon Oregano Vinaigrette
- Sliced Fresh Fruit Platter

House-Made Strombolis
- Spinach & Sweet Onion  Roasted Garlic, Mozzarella Cheese
- Meatball Parmesan  Tomato Sauce, Mozzarella Cheese
- Italian Deli  Capicola Ham, Salami, Pepperoni, Parma Cotto, Provolone Cheese
- Marinara Dipping Sauce

“Better for You” Lunch  | $27.00 per guest | 20 guest minimum
Served at Room Temperature
Includes: Iced Water & Sparkling Water
- Cauliflower Almond Soup
- Oak Leaf Salad  Roasted Pepitas, Honey Crisp Apples, Fennel, Shaved Dry Jack Cheese, Roasted Apple Vinaigrette
- Roasted Beets Salad  Pistachios, Oranges, Mache
- Brussels Sprouts Slaw  Sunflower Seeds, Carrots, Red Cabbage
- Assorted Filled Dark Chocolates
- Sliced Fresh Fruit Platter

Entrées
- Smoked Chicken Breast Tartine  Smashed Avocado, Pickled Red Cabbage, Chipotle Greek Yogurt, Seven Grain Bread
- Miso Roasted Salmon Fillet  Grilled Shiitake Mushrooms, Brown Basmati Rice, Bok Choy, Kabocha Squash
- Butternut Squash Sweet Onion Flatbread  Goat Cheese, Flat Leaf Parsley

Market Salads | $21.00 per guest | 10 guest minimum
Includes: Iced Water & Sparkling Water
- Lemon & Herb Grilled Chicken
- Chopped Kale & Romaine
- Ancient Grain Salad  Lentils, Quinoa, Wheat Berries, Sun-Dried Cherries, Scallions, Balsamic Vinaigrette
- Butterscotch Bean Salad  Sweet Potato, Collard Greens, Pickled Onions, Apple Cider Vinaigrette
- Roasted Butternut Squash  Crisp Bacon, Apples, Smoked Cheddar Cheese, Brown Sugar Vinaigrette
- Calabrese Chile Roasted Broccoli Salad  Bocconcini Mozzarella, Basil Vinaigrette
- Assorted Rolls & Butter
- Assorted Filled Dark Chocolates
- Sliced Fresh Fruit Platter
Hot Lunch Buffets

Hot Lunch Buffets Include: Rolls and Butter, Family Style Mini Pastries, Small World Coffee (Regular/Decaffeinated) Hot Tea & Iced Water
$27.00 per guest | 25 guest minimum

Fall Seasonal Lunch Buffet 1
• Roasted Cauliflower Salad Flat Leaf Parsley, Bread Crumbs, Soft Boiled Egg, Blood Orange Almond Dressing
• Roasted Butternut Squash Salad Crisp Bacon, Apples, Smoked Cheddar Cheese, Brown Sugar Vinaigrette
• Autumn Chop Salad Roasted Carrots, Beets, Parsnips, Squash, Pecans, Dried Figs, Cranberries, Watercress, Pomegranate Dressing
• Braised Roasted Garlic, Piquillo Pepper Boneless Chicken Thighs
• Maple Glazed Seared Salmon Fillet Wild Rice, Caramelized Brussels Sprouts, Roasted Fennel, Lemon Compote

Fall Seasonal Lunch Buffet 2
• Butternut Squash Bisque
• Quinoa Salad Lightly Roasted Cinnamon Apple, Toasted Walnut, Kale
• Roasted Beets Rainbow Chard, Baby Carrots, Toasted Pepitas, Garlic Vinaigrette
• Kale Salad Grilled Carrots, Feta Cheese, Sunflower Seeds, Caramelized Pineapple Vinaigrette
• House Roasted Turkey Breast Mini Sandwich Cranberry Sauce, Grilled Green Apples, White Cheddar, Caramelized Onion Aioli
• Grilled Bistro Steak Mashed Manchego Cauliflower, Marinated Roasted Garlic Piquillo Peppers, Sautéed Swiss Chard

Fall Seasonal Lunch Buffet 3
• Farro Grain Salad Spinach, Caramelized Onion, Roasted Red Pepper, Ricotta Cheese, Basil Vinaigrette
• Roasted Brussels Sprouts Pickled Red Onion, Roasted Carrots, Orange Vinaigrette
• Baby Gem Lettuce Salad Dried Cherries, Goat Cheese, Roasted Pears, Caramelized Walnuts
• Turkey Burger Havarti Cheese, Caramelized Onion, Kale, Lingonberry Aioli
• Spinach, Ricotta Cheese Eggplant Rollatini Marinara Sauce
• Seared Arctic Char Fillet Roasted Butternut Squash, Apples, Fennel Lemon Compote
Plated Lunches

Price based on entrée selection. Plated Lunches Include Rolls and Butter, Family Style Mini Pastries, Small World Coffee (Regular/Decaffeinated) Hot Tea & Iced Water

Classical Soup & Salad Lunch  Choose 1

*Price based on entrée selection. Soup and Salad served together on one plate.*

Soup (Choose 1)
- Sweet Potato Maple Bisque
- Roasted Tomato
- Shrimp Bisque
- Butternut Squash Roasted Apple
- Beef Barley Vegetable
- Chicken, Kale, Roasted Root Vegetable

Plated Entrée Salads (Choose 1) | Served at Room Temperature
- Grilled Chicken Caesar Salad | $22.00 per guest
  Garlic Croutons, Shaved Parmesan Cheese
- Chicken Cobb Salad | $22.00 per guest
  Bacon, Blue Cheese, Cheddar Cheese, Avocado, Hard Boiled Eggs, Baby Greens, Chive Dijon Dressing
- Sliced Bistro Steak Salad | $24.00 per guest
  Baby Iceberg Lettuce, Blue Cheese Dressing, Tomato & Onion Salad, Sautéed Baby Bell Peppers, Horseradish Cream Sauce
- Asian Shrimp Chop Salad | $24.00 per guest
  Red and Napa Cabbage Salad, Toasted Five Spiced Cashews, Edamame, Crispy Noodles, Ripe Mango, Red Peppers, Scallions, Ginger Sesame Dressing

Three Course Plated Lunch

Pre-set Salad
- Gem Lettuce Chop Salad Dried Cranberries, White Cheddar Cheese, Toasted Pecan, Apples, Caramelized Onion Buttermilk Dressing

Main Entrées Choose 1 (Choice of 2, add $5.00 per guest / Choice of 3, add $8.00 per guest)
- Grilled Bistro Steak Loin | $36.00 per guest
  Leek Smashed Fingerling Potatoes, Roasted Baby Carrots, Fennel, Black Pepper Cognac Sauce
- Maple Brined Boneless Pork Chop | $34.00 per guest
  Whipped Sweet Potatoes, Sautéed Collard Greens, Roasted Apple Onion Compote
- Maple Glazed Grilled Salmon Fillet | $34.00 per guest
  Wild Rice Porridge, Rainbow Carrots, Crispy Onions, Cauliflower Sauce
- Jumbo Lump Crab Cake | $40.00 per guest
  Navy Bean Butternut Squash Stew, Leaf Spinach, Candy Cane Beets, Parsley Beurre Blanc
- Seared Free-Ranged Chicken Breast | $34.00 per guest
  Buttercup Squash Risotto, Sautéed Kale, Candy Cane Beets, Chicken Sage Reduction
- Farro, Spinach & Fontina Arancini | $32.00 per guest
  Roasted Fennel, Sautéed Kale, Carrots, Butternut Squash Sauce
Meeting Fare

All Breaks Include: Iced Water & Dasani Flavored Sparkling Water

Snacks and Meeting Fare are available Monday-Friday before 4:00 p.m.

Meeting Break 1 | $7.00 per guest | 10 guest minimum
- Mini Chocolate Dipped Waffles
- Dried Fruit: Cherries, Apricots & Apples

Meeting Break 2 | $7.00 per guest | 10 guest minimum
- Fruit Kabobs, Yogurt Dip
- House-made Pumpkin Bread

Meeting Break 3 | $7.00 per guest | 10 guest minimum
- Crisp Apple Wedges, Caramel Dip
- Mini Soft Pretzels, Cheddar Cheese Dip

Meeting Break 4 | $7.00 per guest | 10 guest minimum
- House-made Caramel Sea Salt Cupcakes
- Sliced Fresh Fruit Platter

Meeting Break 5 | $7.00 per guest | 10 guest minimum
- Chunked Cheddar Cheese, Smoked Sausage, Sliced Pretzel Bread, Spicy Mustard
- Assorted Cookies

Meeting Break 6 | $7.00 per guest | 10 guest minimum
- Carrot & Celery Sticks, Ranch Dipping Sauce
- Assorted Goldfish Crackers & Pretzel Shooters

Meeting Break 7 | $7.00 per guest | 10 guest minimum
- Dark Chocolate Brownies
- Mixed Nut Shooters

Afternoon Tea Service | $15.50 per guest
Includes: Assorted Herbal Teas, Iced Water & Sparkling Water
- Assorted Mini Pastries, Specialty Cookies
- Selection of 3 Tea Sandwiches
  - Green Apple & Boursin
  - Ham & Apricot Preserves
  - Mango Crab Salad & Mâche
  - Curried Egg Salad & Pea Shoots
  - Smoked Turkey & Cranberry Mayonnaise
  - Cucumber, Watercress & Goat Cheese
  - Roasted Pear & Stilton
  - Prosciutto, Arugula & Mozzarella
  - Tarragon Chicken Salad
  - Grilled Zucchini & Red Peppers
  - Smoked Salmon, Cucumber & Dill Cream Cheese

Bar Snacks | $2.95 per guest
- Selection of 2 Assorted Snacks
  - Mixed Nuts
  - Cheddar Goldfish
  - Pretzel Goldfish
  - Wasabi Peas
  - Zen Snack Mix

A La Carte
- Sliced Fresh Fruit Platter | $3.85 per guest
- Mixed Nuts & Dried Fruit | $4.25 per guest
- Assorted Cookies & Brownies | $2.75 per guest
- Assorted Bagged Chips, Pretzels, Popcorn | $1.75 per guest
- Small World Regular & Decaffeinated Coffee
  Hot Tea | $3.50 per guest
- Freshly Brewed Iced Tea or Lemonade | $2.00 per guest
- Bottled Water | $1.75 per guest
- Dasani Sparkling Water | $1.65 per guest
Reception - Stations

**Artisan Cheese Display** | $10.00 per guest | 10 guest minimum
- Imported & Local Cheeses
- Saucisson
- Dried Fruit, Nuts, Grapes, Fig Cake, Quince Paste
- Assorted Crackers, Breadsticks

**Crudités & Flatbreads** | $10.00 per guest | 10 guest minimum
- Fresh Vegetable Crudités with Black Pepper Parmesan & Creamy Basil Pesto Dips
- Butternut Squash, Caramelized Onion, Fontina Cheese
- Kale, Shiitake Mushrooms, Red Pepper, Goat Cheese
- Smoked Sausage, Sweet Onion, Swiss Cheese, Pickled Cabbage

**Latin American Street Food** | $20.00 per guest | 25 guest minimum
- Beef Empanadas, Chili Lime Sour Cream
- Cemitas Poblanos, Crispy Chicken, Avocado, Poblano Peppers, Shaved Cabbage, Pickled Red Onion Guajillo Pork, Black Bean Tostada
- Arepas de Queso
- Seafood Ceviche
- Chicken Verde Tamale

**Sushi** | $21.00 per guest | 25 guest minimum
- Spicy Tuna Rolls, California Rolls, Roasted Eel Rolls, Salmon Avocado Rolls, Salmon Sushi, Tuna Sushi, White Tail Sushi, Shrimp Sushi
- Seaweed Wakame Salad, Soy Sauce, Wasabi, Pickled Ginger

**Pizzette** | $14.00 per guest | 25 guest minimum
- Calabrese Salami, Basil
- Sweet Italian Sausage, Onions
- Broccoli, Ricotta Cheese, Roasted Garlic
- Roasted Red Peppers, Cured Olives, Sweet Onions
- Crispy Eggplant, San Marzano Tomatoes, Ricotta, Basil
- Chicken Vodka Parmesan

**Kabobs** | $20.00 per guest | 25 guest minimum
- Red Pepper Beef, Harissa Aioli
- Grilled Sea Scallops, Semi-Dried Cherry Tomatoes, Romesco Sauce
- Lemon Oregano Grilled Chicken, Tzatziki Sauce
- Chickpea Hummus, Olive Tapenade, Pita Chips
- Grilled Artichoke Salad Shooter, Piquillo Peppers, Feta Cheese, Pickled Red Onions, Lemon Vinaigrette
- Black Pepper, Ricotta Cheese, Butternut Squash, Pickled Red Onion Flatbread
Seasonal Passed Hors d’Oeuvres

Select 4 Seasonal Hors d’Oeuvres
Add $2.75 per guest, per additional selection
One Hour  |  $12.75 per guest | 10 guest minimum
Two Hours |  $18.00 per guest | 10 guest minimum

Select 6 Seasonal Hors d’Oeuvres
Add $2.75 per guest, per additional selection
One Hour  |  $17.75 per guest | 10 guest minimum
Two Hours |  $23.00 per guest | 10 guest minimum

Hot Hors d’Oeuvres
• Jumbo Lump Crab Cakes, Lemon Chive Aioli
• Bacon Cheddar Beef Slider, Burger Sauce
• Mexican Chorizo Empanada, Cilantro Crema
• Wild Mushroom & Truffle Arancini
• Braised Short Rib Goat Cheese Slider
• Pork Scallion Meatballs, Teriyaki Glaze
• Sun-Dried Tomato & Feta Phyllo Triangles
• Chicken Tikka Masala, Crispy Pita Chip
• Crispy Tempura Cauliflower, Creamy Sriracha Dip
• Chicken Apple Onion Kabobs, Golden Raisin Sauce
• Seared Salmon Cake, Apple Onion Chutney
• Bacon Wrapped Turkey Meatballs, Cranberry Aioli
• Butternut Squash Cheddar Grit Cake, Caramelized Onion Marmalade
• Wild Mushroom & Boursin Tart
• Vegetable Spring Rolls, Sweet Chili Sauce

Cold Hors d’Oeuvres
• Roasted Pumpkin Hummus, Kale Pesto, Raisin Nut Crostini
• Potato Onion Tortilla
• Mexican Chile Vegetables, Lime Crema, Cotija Cheese, Blue Corn Tartlet
• Mini Muffaletta Sandwich
• Kabocha Pumpkin “Autumn” Roll, Cranberry Tahini Dip
• Red Pepper Hummus, Cucumber Cup
• Parmesan Rosemary Shortbread, Roasted Cherry Tomato, Greek Feta
• Tomato Bruschetta, Fresh Mozzarella, Basil Pesto, Grilled Sourdough
• Cranberry Toasted Almond Chicken Salad, 7 Grain Crostini
• Smoked Chicken & Apricot Salad on Brioche Toast
• Seared Duck Breast, Butternut Squash Puree, Bacon Jam, Brioche Toast
• Cedar Plank Flaked Salmon, Maple Cream Cheese, Orange-Dill Salsa
• Pepper Seared Ahi Tuna, Piquillo Pepper Olive Tapenade
• Mini Lobster Roll
• Spicy Tuna Poke Taco
• Seared Filet Mignon, Caramelized Onion, Blue Cheese on Sourdough Crostini
## Reception Packages

### Spring Reception Package 1
- **$15.00 per guest**
- One hour, 25 guest minimum
- **$22.00 per guest**
- Two hours, 25 guest minimum
- Choose 3 from Section A

### Spring Reception Package 2
- **$21.00 per guest**
- One hour, 25 guest minimum
- **$27.00 per guest**
- Two hours, 25 guest minimum
- Choose 3 from Section A
- Choose 1 from Section B

### Spring Reception Package 3
- **$27.00 per guest**
- One hour, 25 guest minimum
- **$35.00 per guest**
- Two hours, 25 guest minimum
- Choose 3 from Section A
- Choose 2 from Section B

---

### A. Stationary Hors d’oeuvres

#### Cheese Board
- Cheddar, Jarlsberg, Smoked Gouda, Crackers, Grapes

#### Vegetable Crudités
- Creamy Basil Dip & Red Pepper Roasted Garlic Dip

#### Bruschetta
- Tomato Basil Bruschetta, Marinated Mozzarella, Sesame Semolina Crostini

#### Middle Eastern Dips
- Chickpea and Roasted Garlic Hummus, Baba Ghanoush, Crispy Pita Chips

#### Classic Chip and Dip
- House-made Potato Chips, Caramelized Onion Dip, Avocado Ranch Dip, Bacon Horseradish Dip, Spicy Sriracha Dip

#### Mini Soft Pretzels
- Cheddar Cheese Beer Dip, Spicy Brown Mustard, Carrot Sticks

#### Flatbread
- Black Pepper, Ricotta Cheese, Butternut Squash, Pickled Red Onion Flatbread

---

### B. Sampler Food Stations (continued on next page)

#### Yakitori Station
- Chicken Yakitori, Ginger Sauce
- Pork Scallion Meatballs, Teriyaki Glaze
- Beef Yakitori, Japanese Steak House Mustard Sauce
- Shishito Peppers, Shiitake Mushrooms, Carrot Ginger Sauce
- Cold Ramen Noodle Salad

#### Asian Station
- Chicken Teriyaki Dumplings
- Edamame Dumplings
- Shrimp Dumpling
- Asian Crudités: Daikon, Broccolini, Snow Peas, Peppers, Cucumber, Carrots
- Wonton Chips, Creamy Wasabi Dip, Ginger Scallion Dip, Soy Sauce

#### Spanish Tapas
- Roasted Chorizo
- Spanish Garlic Shrimp
- Tomato Bread, Serrano Ham, Shaved Manchego
- Octopus Salad
- Artichoke Torta, Romesco Sauce
- Marinated Olives
Reception Packages

B. Sampler Food Stations continued

BBQ Sliders
- Hickory Smoked Pulled Pork, Cole Slaw
- Smoked Chopped BBQ Beef Brisket, Cheddar Cheese
- BBQ Grilled Portobello Mushrooms, Pickled Red Onions
- Smokehouse Bacon Potato Nachos
  - House-made Potato Chips, Crispy Applewood Smoked Bacon, Nacho Cheese Sauce, Diced Tomatoes, Scallions, Sour Cream, Pickled Jalapenos
- Southern Green Bean Salad, Crispy Onions, Dill Pickle Dressing

Antipasti Display
- Soppressata, Prosciutto di Parma, Bresaola
- Aged Provolone, Ricotta Salata, Marinated Fresh Mozzarella
- Eggplant Caponata, Tomato Bruschetta
- Semolina Crostini

Texas Chili Bar
- Beef Chili
- Chicken & Black Bean Chili
- Green Chili Peppers, White Bean Chili
- Toppings Bar: Avocado, Cheddar Cheese, Red Onion, Pickled Jalapenos, Sour Cream, Fried Potatoes, Cilantro Leaves, Cornbread Croutons, Kidney Beans, Diced Tomatoes

Global Vegetarian
- Wild Mushroom Goat Cheese Grilled Pizza
- BBQ Pulled Jackfruit Slider, Cole Slaw
- Coconut Green Curry Kabocha Squash Custard, Tomato Chutney
- Swiss Chard Sweet Potato Rolls
- Grilled Butternut Squash Ravioli, Green Goddess Dip
- Chili Spiced Roasted Delicata Squash Rings
- Crispy Kale Chips

Thai Satay
- Beef Satay, Spicy Peanut Sauce
- Grilled Pork Satay, Nuóc mắm Sauce
- Chicken Satay, Sweet Chili Sauce
- Fried Peanut Tofu Satay, Vinegar Chile Sauce
- Thai Cucumber Salad
- Coconut Cashew Fried Rice, Swiss Chard Rolls

Mexican
- Chipotle Beef Empanada
- Guacamole
- Mexican Street Food Corn Salad Shooter
- Crispy Yellow Tortilla Chips
- Tomato Salsa, Salsa Verde, Queso Dip

Indian
- Curry Chicken Kathi Roll, Cucumber Raita
- Potato Samosa
- Tandoori Chicken Skewer, Mango Chutney
- Pakora Vegetable, Tomato Chutney
- Curried Lentil Dip, Onion Naan Bread
- Papdi Chaat
Dessert Stations

Seasonal Pie Station | $11.00 per guest | 10 guest minimum
- Mini Chocolate Pecan Tart
- Mini Sweet Potato Pie, Cinnamon Whipped Cream
- Cranberry Apple Warm Handheld Pie
- Winter Fruit Compote Warm Handheld Pie
- Chocolate Cream Pie Shooter
- Banana Cream Pie Shooter

Hot From the Oven Desserts | $11.00 per guest | 10 guest minimum
- Apple Crisp, Oatmeal Streusel
- Chocolate Chip Brioche Bread Pudding
- Vanilla Gelato
- Morello Cherry Compote, Toasted Pecans, Caramel Sauce

Gelato Station | $9.50 per guest | 10 guest minimum
- Italian Gelatos
  - Sicilian Pistachio
  - Limoncello Sorbet
  - Sea Salt Argentine Caramel
  - Belgian Dark Chocolate
- House-made Butterscotch & Dark Chocolate Sauces
- Fresh Strawberries, Crushed Pistachios, Amarena Cherries in Sauce
- Crisp Waffle Cookie

Seasonal Mini Desserts | $11.00 per guest | 10 guest minimum
- Snickerdoodle Macarons
- Pumpkin Cupcake, Caramel Sea Salt Buttercream
- Apple Pecan Crumb Tart
- Double Chocolate Cranberry Fudge
- Citrus Mousse Cream Horn
- Mocha Trifle

Out of the Cookie Jar | $11.00 per guest | 10 guest minimum
- Oatmeal Cookie Cream Pie
- S’mores Bread Pudding
- Chocolate Filled Peanut Butter Cookie Tarts
- Snickerdoodle Cupcakes
- Chocolate Chip Cookie Parfaits
- Cookies & Cream Ice Cream

Brownie Station | $10.00 per guest | 10 guest minimum
- Warm Triple Chocolate Brownies
- Warm Blondies
- Vanilla Ice Cream, Whipped Cream, Caramel Sauce, Dark Chocolate Sauce,
  Morello Cherries, Chopped Peanuts

Bent Spoon Ice Cream | $9.50 per guest | 10 guest minimum
- Two Seasonal Ice Cream Flavors
- One Seasonal Sorbet Flavor
- Mini Crispy Waffles
- House-Made Mini Chocolate Chip Cookies & Brownies
Seasonal Three-Course Plated Dinner

Price based on entrée selection. Includes Rolls and Butter, Small World Coffee (Regular/Decaffeinated), Hot Tea and Iced Water

**Appetizers** Choose 1 (Choice of 2 for additional $5.00 per guest)

- **Roasted Delicata Squash Apple Salad**
  - Wilted Kale Salad, Roasted Marcona Almonds, Goat Cheese, Fried Sage Leaves, Cinnamon Oil
- **Grilled Pear Salad**
  - Roquefort Cheese, Candied Walnuts, Dried Cranberries, Frisée, Sherry Wine Vinaigrette
- **Tuscan Kale Salad**
  - Parmesan Frico, Semi-Dried Grape Tomato, Grilled Focaccia Crouton, Creamy Roasted Garlic Dressing
- **Baby Field Greens Salad**
  - Navel Oranges, Toasted Almonds, Goat Cheese, Mint Vinaigrette
- **Baby Oak Leaf Salad**
  - Caramelized Quince, Applewood Smoked Cheddar, Toasted Pepitas, Roasted Onion Vinaigrette
- **Roasted Cauliflower Salad**
  - Black Lentil Salad, Butternut Squash, Crumbled Egg, Grilled Radicchio, Saffron Vinaigrette
- **Golden Beet Goat Cheese Mousse Stack**
  - Red Beet Gel, Pistachio Dust, Micro Greens, Raw Chioggia Chip, Black Fig
- **Caramelized Onion Roasted Pumpkin Tart**
  - Toasted Pecans, Feta Cheese, Frisée Salad, Mustard Vinaigrette
- **Wild Mushroom Goat Cheese Phyllo Triangles**
  - Shredded Lacinato Kale Salad, Pine Nuts, Red Pepper Coulis
- **Tangerine Salmon Belly Tartare**
  - Brioche Toast, Cucumber, Green Apple, Crème Fraîche
Seasonal Three-Course Plated Dinner

Appetizer Selections continued

- Autumn Romaine Chop Salad
  - Toasted Sunflower Seeds, Roasted Carrots, Winter Squash, Beets, Dried Cranberries, Smoked Gouda Cheese, Walnut Raisin Croutons, Caramelized Onion Dressing
- Butternut Squash Bisque
  - Raisin Nut Bread Croutons
- Vegetable Minestrone Soup
- Parsnip Toasted Almond Bisque

Main Entrées Choose 1 (Choice of 2, add $5.00 per guest / Choice of 3, add $8.00 per guest)

- Seared Skuna Bay Salmon Fillet | $46.00 per guest
  - Navy Bean Butternut Squash Stew, Sautéed Kale, Caramelized Pearl Onions, Crispy Potato Straw, Parsley Almond Pesto
- Grilled Swordfish Steak | $44.00 per guest
  - Nerone Italian Black Rice Risotto, Sautéed Broccolini, Roasted Oyster Mushrooms, Pumpkin Puree, Styrian Oil
- Jumbo Lump Crab Cakes | $46.00 per guest
  - Sautéed Swiss Chard, Potato Puree, Roasted Baby Bell Pepper, Saffron Mustard Beurre Blanc
- Pepita Crusted Icelandic Cod Fillet | $46.00 per guest
  - Braised Kale, Smashed Roasted Acorn Squash, Leek Fondue Sauce
- Pan Seared Arctic Char Fillet | $42.00 per guest
  - Brussels Sprouts Hash, Roasted Fingerling Potatoes, Chantenay Carrots, Lemon Chive Beurre Blanc
- Sous Vide Berkshire Boneless Pork | $44.00 per guest
  - Smashed Cauliflower, Purple Kale, Roasted Apples, Brown Butter Breadcrumbs, Roasted Pork Natural Reduction
- Seared Veal Loin | $46.00 per guest
  - Black Trumpet Mushroom Risotto, Roasted Parsnips, Caramelized Cipollini Onions, Haricots Verts, Madeira Veal Reduction
- Pan Roasted Cervena Venison Loin | $46.00 per guest
  - Brown Sugar Butternut Squash Puree, Purple Potatoes, Kale, Chestnut Sour Cherry Veal Reduction
- Crispy Skin Rohan Duck Breast | $45.00 per guest
  - Sweet Potato Puree, Roasted Brussels Sprouts, Baby Carrots, Spiced Duck Jus
- Grilled Bistro Loin | $45.00 per guest
  - Wild Mushroom Goat Cheese Risotto, Sautéed Swiss Chard, Roasted Baby Carrots, Veal Reduction
- Slow Roasted Herbs De Provence Prime Rib | $46.00 per guest
  - Smoked Cheddar Scallion Smashed Yukon Gold, Broccolini, Baby Carrot, Au jus
- Sous Vide Strip Loin | $46.00 per guest
  - Black Truffle Smashed Fingerling Potatoes, Baby Beets, Haricot Vert, Veal Reduction
- Maple Glazed Free Range Chicken Breast | $39.00 per guest
  - Wild Rice Porridge, Sassafras Roasted Rainbow Carrots, Sautéed Kale, Sage Pumpkin Sauce
- Seared Free-Range Chicken Breast | $39.00 per guest
  - Butternut Squash Farro “Risotto”, Roasted Small Beets, Haricots Verts, Natural Chicken Reduction
Seasonal Three-Course Plated Dinner Cont.

**Vegetarian Entrées** $39.00 per guest

- **Red Beet Vegetable Quinoa Cake**
  Roasted Butternut Squash “Noodles”, Sautéed Kale, Crispy Onions, Cauliflower Sauce
- **Wild Mushroom Ravioli**
  Caramelized Pearl Onion, Shaved Parmesan Cheese, Sautéed Spinach, Chive Cream Sauce
- **Miso Glazed Sesame Bean Curd**
  Baby Bok Choy, Shiitake Mushrooms, Snow Peas, Calabaza, Rice Vermicelli, Red Curry Coconut Sauce
- **Winter Vegetable Stack**
  Smashed Acorn Squash, Sautéed Kale, Roasted Root Vegetables, Spaghetti Squash, Crispy Onions, White Bean Stew, Vegan Demi-Glace
- **Spinach Feta Phyllo Pie**
  Grilled Artichokes, Pickled Red Onion, Lemon Parsley Potatoes, Red Pepper Coulis

**Desserts** Choose 1 (Choice of 2, add $5.00 per guest)

Add family style fruit platters to any dessert selection for an additional $3.85 per guest

- **Spice Cake**
  Port Wine Apples, Caramel Sauce, Whipped Cream, Pecan Florentine
- **Pumpkin Cheesecake**
  Gingersnap Cookie, Toasted Sugared Pepitas, Butterscotch Sauce
- **Flourless Chocolate Cake**
  Clementine Supremes, Tangerine Gel, Pistachio Dust
- **Dark Chocolate Hazelnut Torte**
  Anise Crumb, Macerated Sour Cherries
- **Apple Raisin Bread Pudding**
  Roasted Apples, Cinnamon Crème Anglaise
- **Vegan Banana Peanut Butter Cake**
  Pretzel Granola, Chocolate Glaze
- **Tangerine Panna Cotta**
  Micro Mint, Honey Crunch, Apricot Fluid
- **Pistachio, Roasted Fig, Mascarpone Torte**
  Candied Lemon, Graham Cracker Crumb
- **Warm Cranberry Almond Frangipane Tart**
  Vanilla Bean Ice Cream, Caramel Sauce
- **Seasonal Fruit Plate**
  Filled Mini Chocolates, Snickerdoodle Macaron
Dinner Buffets
$48.00 per guest | 25 guest minimum
Includes: Rolls and Butter, Assorted Mini Pastries, Sliced Fresh Fruit Platter, Small World Coffee (Regular/Decaffeinated), Hot Tea, Iced Water

Fall Dinner Buffet 1

Antipasti and Green Salads
- Rainbow Cauliflower Salad
  Wilted Kale, Roasted Quince, Toasted Almonds, Apple Vinaigrette
- Black Quinoa Salad
  Roasted Acorn Squash, Dried Cranberries, Smoked Cheddar Cheese, Creamy Caramelized Onion Dressing
- Roasted Delicata Squash Salad
  Watercress, Navel Orange Supremes, Crushed Pistachio, Goat Cheese, Citrus Vinaigrette
- Oak Leaf & Frisée Lettuce Salad
  Grilled Pears, Glassy Walnuts, Sherry Wine Vinaigrette

Entrées
- Seared Free-Range Chicken Breast
  Fine Herb Chicken Sauce
- Grilled Skuna Bay Salmon Fillet
  Roasted Butternut Squash Sauce
- Wild Mushroom Ravioli
  Sautéed Swiss Chard, Chive Cream

Sides
- Whipped Sweet Potato Casserole
- Roasted Brussels Sprouts

Fall Dinner Buffet 2

Antipasti and Green Salads
- Roasted Butternut Squash Salad
  Toasted Pecans, Flat Leaf Parsley, Creamy Spiced Maple Dressing
- Farro Grain Salad
  Roasted Root Vegetables, Dried Cranberries, Caramelized Pearl Onions, Roasted Apple Vinaigrette
- Brussels Sprouts Slaw
  Red Cabbage, Carrot, Kohlrabi, Broccoli, Celery Seed Dressing
- Baby Tuscan Kale Salad
  Semi Dried Grape Tomatoes, Shaved Ricotta Salata Cheese, Garlic Croutons, Parmesan Lemon Dressing

Entrées
- Black Pepper Roasted Bistro Loin
  Merlot Veal Reduction
- Roasted Cod Fillet
  Yellow Pepper Coulis, Picked Red Cabbage
- Winter Squash Ravioli
  Sautéed Kale, Roasted Fennel, Sage Cream

Sides
- Butternut Squash Risotto
- Roasted Parsnips & Apples