

EARLY FALL



SEASONAL MENU

SEPTEMBER 20 - OCTOBER 31, 2011

ENTREES

*Early Fall Menu Suggestions
from Chef Tim Hill*

20 Person Minimum.

APPETIZERS

Priced per Order. One order is 25 pieces.

Caramelized Onion and Smoked Gouda Tartlettes
.....\$24

Butternut Squash Bruschetta with Fresh Rosemary
.....\$22

FALL SOUP

Roasted Parsnip and Caraway

FALL SALAD

Celery Root Slaw with Dried Cranberries

DESSERT

Roasted Apple Stuffed with Lemon Curd topped
with a Cognac Caramel Sauce
.....\$3.50

Pan Seared Trout with Blood Orange and Olive Tapenade

Soup or Salad

Roasted Fall Vegetables

Herbed Baby Fall Potatoes

Roasted Apple Stuffed with Lemon Curd topped with a
Cognac Caramel Sauce

Plated Luncheon
.....\$18

Plated Dinner
.....\$24

Early Fall Buffet

Roasted Pork Loin with Muscat and Onion Marinade

Roasted Chicken with Preserved Lemon Emulsion

Fall Vegetables

Parsnip and Roasted Garlic Mash

Celery Root Slaw with Dried Cranberries

Warm Yukon Gold Potato Salad Roasted Shallot

Roasted Apple Stuffed with Lemon Curd topped with a
Cognac Caramel Sauce

Buffet Luncheon
.....\$18

Buffet Dinner
.....\$24

