LATE FALL



SEASONAL MENU

NOVEMBER 1 - DECEMBER 31, 2011



Late Fall Menu Suggestions from Chef Tim Hill

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

20 Person Minimum.

Red Wine Braised Beef Shepard's Pie

Soup or Salad Roasted Fall Vegetables Roasted Apple Stuffed with Lemon Curd topped with a Cognac Caramel Sauce

Plated Luncheon \$19
Plated Dinner \$25

Late Fall Buffet

Poached Ling Cod with a Tarragon Lemon Broth
Seared Chicken Breast with Toasted Fennel Beurre Blanc
Fall Vegetables
Indian Spiced Basmati Rice
Celery Root Slaw with Dried Cranberries
Roasted Sweet Potato and Orange Salad
Roasted Apple Stuffed with Lemon Curd topped with a
Cognac Caramel Sauce

Buffet Luncheon \$19
Buffet Dinner \$25

