AUTUMN 2018

Gruyere Cheese with Caramelized Onion and Spinach Tartlet __________ $2.75
Crostini with Braised Beef and Thyme Roasted Tomato ____________________ $3.00
Roasted Grapes on Chèvre in Pastry Shell ______________________________ $2.75
Smoked Salmon Cakes with Tarragon Cream _____________________________ $3.75
Kale, Cumin and Chick Pea Fritters _________________________________ $3.00
Flat Bread Crisp with Orange and Onion Jam, Ricotta and Fig _________ $2.75
Classic Swedish Meatball with Lingonberry Sauce ____________________ $3.00
Maple Glazed Ham on Petite Cheddar Biscuit __________________________ $3.25

PLATED SERVED MEALS
(Prices are per guest – 20 guest minimum)
All plated entrées include freshly baked rolls with whipped butter, iced tea, freshly brewed Hubbard & Cravens regular and decaffeinated coffee and assorted hot teas.

SOUP AND SALAD SELECTION
Mushroom and Brie Soup _________________________________ $4.00
Sweet Potato and Fennel Soup ________________________________ $3.75
Romaine and Radicchio Salad with Honey and Cinnamon Glazed Walnuts, Dried Apricots, Feta, Roasted Beets and Apple Cider Dressing – $6.75
Winter Greens Salad with Goat Cheese, Roasted Beets, Delicata Squash, Dried Cherries with Champagne Vinaigrette ________________ $6.75
Frisee and Arugula with Roasted Apples, Candied Pecans, Buttermilk Blue Cheese with Pomegranate Vinaigrette __________________________ $6.50
ENTRÉES

Pistachio Crusted Salmon with Wild Rice Blend, Olive Oil Roasted Root Vegetables and Lemon Thyme Butter Sauce  $25.00
Madeira Chicken with Mixed Mushrooms, Bronzed Cipollini Onions and Buttermilk Mashed Potatoes  $21.25
Smoked Bone in Pork Chop with Sautéed Sage Apples and Dried Cherries with Butternut Squash  $25.50
Herb Crusted Prime Rib with Creamy Shallot Potatoes, Roasted Brussel Sprouts, Rosemary Jus and Horseradish Sauce  $27.00
Braised Lamb Shank with Carrots, Onions, Tomato and Garlic in a Red Wine sauce with Polenta  $28.00
Roast Duck on White Bean Cassoulet with Truffle Hollandaise and Haricot Verts  $32.00
Tofu (Crab Cake) with Sweet Potato Puree, Braised Greens and Charred Tomato Sauce  $19.25

DESSERTS $6.75

Bourbon Pecan Pie with Maple Bourbon Reduction
Pumpkin Mousse in a Chocolate Cup with Creamy Meringue and Toasted Almonds
Sweet Potato Cake with Layer of Cinnamon Cheesecake
Apple Walnut Bread Pudding with Crème Anglaise
# FALL BUFFETS

All buffets include freshly baked rolls with whipped butter where appropriate, green friendly disposables. Prices are per guest, 15 guest minimum.

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<td><strong>$25.75</strong></td>
<td></td>
<td>Clam Chowder</td>
<td>Baby Spinach and Frisee Salad with Pears, Cranberries, Pepitas and Maple Dijon Dressing</td>
<td><strong>$28.50</strong></td>
<td>Creamy Sweet Potato Soup</td>
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<td><strong>$25.75</strong></td>
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<td>Roasted Sweet Potato and Fig Salad with Kale, Green Onions, Chèvre Cheese and Cranberry Balsamic Dressing</td>
<td>Slow Roasted Prime Rib with Mixed Mushrooms</td>
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<td>Fall Vegetable Slaw with Raisins, Apples and Creamy Dijon Dressing</td>
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<td><strong>$25.75</strong></td>
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<td>Seared Chicken Breast with Pan Sauce and Apricot, Onion and Spinach</td>
<td>Garlic and Rosemary Mashed Potatoes</td>
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<td>Mixed Grain and Herb Salad</td>
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<td><strong>$25.75</strong></td>
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<td>Roasted Root Vegetables</td>
<td>Pumpkin Pie</td>
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<td>Grained Dijon and Roast Pork Loin with Romesco Sauce</td>
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<td>Baked Halibut with a Pumpkin Curry Sauce</td>
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<td>Roasted Yukon Gold Potato with Garlic, Thyme and Caramelized Onions</td>
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<td>Maple Roasted Carrots and Brussel Sprouts</td>
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<td>Apple Layer Cake with Spiced Cream Cheese Icing</td>
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