APPETIZERS
(Prices are per each – minimum 25 per selection)

- Italian Sausage and Cranberry Stuffed Mushroom $3.00
- Apple Butter, Brie and Caramelized Onion Crostini $3.00
- Pumpkin Hummus on Pita Crisp with Mixed Olive Tapenade $2.75
- Maple Glazed Charred Pork Belly and Brussel Sprout Skewer $3.25
- Beef Meatballs in Cranberry Barbeque Glaze $2.75
- Butternut Squash, Apple and Ricotta Bruschetta $2.75

FALL BUFFET OPTION 1 | $25.25
French Onion Soup with Gruyere and Croutons
Kale and Radicchio with Dried Cranberries, Diced Pears, Pumpkin Seeds, Blue Cheese and Cider Vinaigrette
Butternut Squash Ravioli with Sage Cream, Toasted Spiced Walnuts, Sundried Tomato and Parmesan Dusting
Roast Salmon with Caramelized Fennel and Red Peppers with Lemon Herb Sauce
Seared Chicken Breast with Rustic Mushrooms and Rosemary Jus
Mashed Sweet Potato with Brown Butter  
Cumin and Turmeric Roasted Cauliflower  
Apple and Pear Crisp with Cinnamon Whipped Cream

**FALL BUFFET OPTION 2 | $24.75**  
Mushroom and Brie Cheese Bisque  
Fall Root Vegetable Salad with Grained Mustard Dressing  
Frisee and Spinach Salad with Crisp Bacon, Flame Roasted Apples, White Raisins, Garlic Croutons and Poppy Seed Dressing  
Salisbury Steak with Crimini Mushroom, Onion and Garlic Gravy  
Grilled Chicken  
Potato Au Gratin with Smoked Cheddar  
Roasted Brussel Sprouts with Honey Thyme Glaze  
Dark Chocolate and Cherry Bread Pudding with Crème Anglaise

**PLATED SERVED MEALS | $37.00 PER PERSON**  
(1 selection per category) (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.  
Curried Pumpkin Soup with Toasted Pumpkin Seeds  
Truffle Mushroom Soup  
Winter Greens with Roast Apples, Blue Cheese, Spiced Pecans and Shallot Dijon Dressing  
Frisee Salad with Snipped Chives, Lardons, Pickled Onions, Goat Cheese and Pomegranate Champagne Vinaigrette
ENTRÉES

Cedar Plank Salmon with Saffron Mashed Potatoes, Asparagus and Tomato Caper Relish
Grilled Boneless Loin Pork Chop with Sweet Potato Pancake
Roasted Brussel Sprouts and Apricot Mustard Sauce
Grilled Chicken with Fig Glaze, Roasted Root Vegetables and Butternut Squash Puree
Zucchini Noodles with Sundried Tomato Pesto, Black Olives, Kale, Delicata Squash and Marinated Grilled Tofu

DESSERTS

Carrot Cake with Candied Walnuts
Pumpkin and White Chocolate Mousse Tartlet
Sweet Potato and Maple Cheesecake
Pear and Dark Chocolate Brioche Bread Pudding