

Fresh Fall Flavors



Local Seasonal Catering Guide

Breaks

Fresh Orange Salad pistachios with low fat Greek style yogurt	\$4.99
Warm Pumpkin, Gruyère Dip served with crusty breads	\$4.99
Apple Oat Sesame Cookies	\$1.39
Cranberry Pistachio Biscotti	\$1.39
Seasonal Coffee	\$1.29

Continental Breakfast

Brioche French Toast caramel and Pennsylvania apple topping	\$3.99
Leek, Bacon, Gruyère Mini Quiches	\$3.99
Cranberry Pistachio Bread	\$1.99
Maple Drizzled Apple Muffins	\$1.59

Soup

Roasted Butternut Squash, Pear Soup	\$3.99
Three Bean, Hearty Vegetable Soup	\$3.99
Pumpkin-Chestnut Soup	\$3.99

Sandwiches

Includes Choice of Side, Dessert and Seasonal Beverage

Roasted Turkey fontina cheese, organic baby spinach, roasted red pepper spread on ciabatta bread	\$7.99
Orange Cranberry Grilled Chicken spinach, sweet onion on an egg knot roll	\$7.99
Roast Beef fig, blue cheese, walnuts, apricot jam on ciabatta bread	\$8.49
Grilled Portobello Burger onion jam on a whole wheat roll	\$7.49

Salads

Add Free-Range Chicken for an additional \$1.29

Whole Wheat Pasta Salad walnuts, feta cheese and organic baby spinach	\$6.49
Beet, Local Goat Cheese Salad frisee, Belgian endive and maple vinaigrette	\$6.49
Baked Butternut Squash, Pomegranate Salad walnuts and arugula	\$6.49
Fennel & Apple Salad lemon-shallot dressing	\$6.49

Entrées

Includes Dessert and Seasonal Beverage

Sweet Potato, Pecan Ravioli sage butter	\$16.49
Cedar Planked Salmon spiced cranberry relish	\$24.99
Braised Duck Breast cranberry bordelaise, rough cut roasted carrots, parsnips and turnips	\$19.99
Stuffed Boneless Chicken Breast wild vegetable stuffing with bourbon glaze	\$17.49

Desserts

Fair Trade Chocolate, Banana Bread Pudding	\$3.99
Pear, Raisin, Cranberry Strudel fresh vanilla whipped cream	\$3.99
Pumpkin Tiramisu	\$3.99

Menu is priced per person
(Does not include tax)