



AUTUMN 2015

CORPORATE CATERING SPECIALS

ENTRÉES

PUMPKIN CHICKEN

14.75 PER PERSON | 17.75 PER PERSON WITH SIDE SALAD AND BREAD PLATTER

Autumn spiced chicken breast with a pumpkin puree, wild cherry reduction and roasted heirloom carrots over a Himalayan red rice pilaf

SALADS

HARVEST SALAD

SIDE MINIMUM 6 | 5.75 PER PERSON

INDIVIDUAL ENTRÉE SALAD | 11.45

Apples, dried cherries, spiced roasted pumpkin, candied pecans and goat cheese over mixed greens with a maple balsamic dressing

ROASTED BUTTERNUT SQUASH

PASTA SALAD

SIDE MINIMUM 6 | 4.75 PER PERSON

Roasted butternut squash, parsnips, spinach and dried cherries over penne tossed in an autumn walnut pesto

QUINOA & WILD RICE SALAD

SIDE MINIMUM 6 | 4.75 PER PERSON

Cherry tomatoes, roasted heirloom carrots, purple cabbage, kale and sliced almonds with a maple mustard vinaigrette

SUSHI

AUTUMN SUSHI PLATTER

60 PIECES | 74.95

- **Spicy Butternut Squash Roll**
Butternut squash tempura, shaved roasted Brussels sprouts and carrots topped with salmon and spicy mayo
- **Pumpkin Roll**
Asparagus, avocado, toasted pumpkin seeds and eggplant tempura topped with crispy pumpkin and sweet soy sauce
- **Salmon Teriyaki**
Sweet potato and asparagus topped with torched salmon, teriyaki sauce and scallions
- **The Outlaw**
Sweet potato and avocado topped with "crabstick" salad
- **Tuna Dragon**
Cucumber and avocado topped with spicy tuna, tempura bits and sriracha
- **Maple Mustard Salmon**
Roasted salmon, asparagus and tempura bits topped with maple mustard sauce
- **Sweet Potato Asparagus**
Roasted sweet potato and asparagus

FEATURED

SIGNATURE SANDWICH

TURKEY FESTIVAL

Thinly sliced all natural roasted turkey breast, cranberry chutney, stuffing and green leaf lettuce

BREAKFAST BREADS

PUMPKIN

SWEET POTATO & ROASTED RED BELL PEPPER

2 PIECES PER PERSON | 3.75

FEATURED SOUPS

ROASTED LEEK & BUTTERNUT SQUASH

SWEET POTATO CARROT

SERVES 10-15 | 39.95

Includes our homemade focaccia bread

Please check our online café calendar for the daily specials

DESSERT

WARM CARAMEL APPLE AND FRUIT TART

SERVES 12-16 | 38.75

Puff pastry crust filled with apples, cranberries, apricots, figs and topped with an oatmeal crisp topping and a caramel sauce. Served warm with a side of whipped cream

HOT BEVERAGE

HOT APPLE CIDER

SERVES 16 | 21.95

1 gallon



< Scan for our full menu

Milk Street Cafe Your day just got better

