

Autumn 2022

Available for delivery September 12 - October 28

BREAKFAST

AUTUMN FRITTATA 6.95 | 2 PIECES PER PERSON | MIN OF 6

Zucchini, roasted red onions, heirloom tomatoes, and cheddar cheese

SWEET POTATO HASH 5.95 | MIN OF 12

Roasted sweet potatoes, Beyond Sausage, maple syrup, rosemary and smoked paprika

SALADS

HARVEST SALAD 14.95 ENTREE | 7.25 SIDE | MINIMUM OF 6

Apples, dried cherries, roasted butternut squash, candied walnuts and goat cheese over mixed greens. Served with maple balsamic dressing

AUTUMN PASTA SALAD 9.95 ENTREE | 5.95 SIDE | MINIMUM OF 6

Roasted shaved Brussels sprouts, dried cherries, butternut squash, arugula tossed in a maple dill vinaigrette

AUTUMN QUINOA SALAD 9.95 ENTREE | 5.95 SIDE | MINIMUM OF 6

Tricolored quinoa, roasted cauliflower, sweet potatoes, radishes, and heirloom tomatoes tossed in a lemon dill vinaigrette

HUMMUS PLATTER 118.95 | SERVES 17-22

- Baby Carrots
- Cucumbers
- Bell Peppers
- Mixed Fruit & Nuts
- Avocado Artichoke Hummus
- Green Goddess Hummus
- Red Pepper Hummus
- Blue Corn Chips

FLATBREAD 47.95 | SERVES 17-22

Cranberry orange compote, goat cheese, sautéed cinnamon apples, apricots, fresh sage and arugula

SUSHI

AUTUMN SUSHI PLATTER 138.95 | 40 PIECES

- Salmon Teriyaki - Butternut squash, shaved roasted Brussels sprouts and carrots topped with salmon and spicy mayo
- Golden Veggie - Avocado and spring mix topped with butternut squash
- Greenway - Roasted beets, sweet potato, avocado and brown rice
- Maple Mustard Salmon - Roasted salmon and asparagus topped with a maple mustard sauce
- Tuna Dragon - Cucumber and avocado topped with spicy tuna, crunchy bits and Sriracha
- Cornucopia - Asparagus, spinach, red and yellow bell peppers, avocado and sweet potato wrapped in rice paper
- Royal Veggie - Asparagus, avocado, carrots and purple cabbage infused rice
- Autumn - Baby carrot, cooked salmon, avocado and soy paper

AUTUMN ENTREES

PUMPKIN CHICKEN 21.95 | MIN OF 6

Autumn spiced chicken breast with a maple pumpkin glaze and wild cherry reduction with Spanish style cauliflower rice and citrus roasted rainbow carrots

MAPLE GLAZED CHICKEN 21.95 | MIN OF 6

Dijon and maple glazed chicken breast with ratatouille style farro, roasted parsnips and golden beets

BUTTERNUT SQUASH MAC & CHEESE 16.95 | MIN OF 6

Butternut squash tossed with a creamy sun-dried tomato and three cheese sauce. Baked with panko crumbs roasted cauliflower and curly kale

SOUP TO GO

VEGAN 49.95 | VEGETARIAN 49.95 | CHICKEN, TURKEY OR BEEF 52.95

Appetizer portions are served with crackers. Please view our amazing rotation of Autumn soups on the Cafe page of our website



DESSERTS & HOT DRINKS

AUTUMN CUPCAKES 25.95

- Caramel Apple
- Pumpkin Cream Cheese
- Mocha

HOT CHOCOLATE BAR 159.95

- 3 Boxes of Homemade Hot Chocolate
- Choice of 2 Ghirardelli Sauces: White Chocolate, Dark Chocolate and Caramel
- 35 Mini Peppermint Candy Canes
- Mini Marshmallows | 32 oz
- Homemade Whipped Cream | 64 oz

AUTUMN TARTLET TRIO 6.95

- Pumpkin Pie
- Chocolate Pomegranate
- Maple Custard

HOT APPLE CIDER 24.95

SERVES 10-12