

# AUTUMN MENU

2025 CORPORATE CATERING SPECIALS | AVAILABLE SEPTEMBER 1<sup>ST</sup> - OCTOBER 31<sup>ST</sup>



## Breakfast

### AUTUMN FRITTATA 11.95 | 2 PIECES PER PERSON | MIN OF 6

Roasted Brussel sprouts, sweet potatoes, yellow peppers, tomatoes, and cheddar cheese

### SWEET POTATO HASH 8.95 | MINIMUM OF 12

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

## Salads

### HARVEST SALAD 19.95 ENTREE | 12.95 SIDE | MINIMUM OF 6

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

### AUTUMN PASTA SALAD 15.95 ENTREE | 10.95 SIDE | MINIMUM OF 6

Orecchiette pasta with roasted beets and parsnips, baby spinach, red peppers with a pumpkin dressing

### AUTUMN QUINOA SALAD 15.95 ENTREE | 10.95 SIDE | MINIMUM OF 6

Tri colored quinoa with black beans, toasted corn, roasted red pepper and charred scallions with a tomato vinaigrette

## Flatbread

### AUTUMN FLATBREAD 75.95 | SERVES 17-22

Spiced pears, dried cranberries, baby arugula, roasted butternut squash and smoked mozzarella with cider balsamic reduction

## Soup to Go

### PUMPKIN BISQUE (VEGAN) 64.95

### ROASTED RED PEPPER CORN CHOWDER (VEGETARIAN) 64.95

### BEEF MUSHROOM BARLEY 69.95

## Sushi

### AUTUMN SUSHI PLATTER 149.95 | 64 PIECES

- Fall Phoenix - Roasted salmon, sweet potatoes, and spring mix topped with pineapple and salmon
- Yellowfin Tuna Sashimi - Finely sliced yellowfin tuna
- Maple Mustard Salmon - Roasted salmon and asparagus topped with a maple mustard sauce
- Butternut Squash Salmon - Butternut squash, shaved roasted Brussels sprouts and carrots topped with salmon and spicy mayo
- Cornucopia - Asparagus, spinach, red and yellow bell peppers, avocado and sweet potato wrapped in rice paper
- Fall Foliage - Beets, butternut squash and sweet potato with brown rice
- Autumn Spice - Roasted spiced butternut squash, ripe avocado, cucumber, topped with a maple syrup drizzle
- Pumpkin Patch - Roasted eggplant, asparagus and avocado topped with crispy toasted pumpkin seeds and sweet soy sauce

## Entrees

### SPICED APPLE CHICKEN 26.95 | MIN OF 6

Herb roasted chicken with a spiced apple chutney, 5 grain red rice and honey cider roasted rainbow carrots

### DIJON STEAK 29.95 | MIN OF 6

Grilled marinated steak with Dijon Mustard demiglace, wild mushroom risotto and grilled asparagus

### ROASTED SALMON 30.95 | MIN OF 6

Roasted salmon with romesco sauce, herbed farro and roasted broccolini

## Appetizers

### AUTUMN BRUSSELS SPROUTS 6.95 | PER PERSON

Crispy parmesan brussels sprouts with Caesar dressing

### FRENCH ONION TARTLETS MEDIUM 129.95 | LARGE 159.95

Mini tartlets stuffed with French onions, thyme and melted swiss cheese

### BUFFALO CHICKEN MEATBALLS 59.95 PER DOZEN

Served with carrots, celery and ranch dressing



## Desserts

### AUTUMN CUPCAKES 34.95

- Pumpkin Spice Latte
- Apple Cream Cheese
- Triple Chocolate

### AUTUMN TARTLET TRIO 10.95

- Chocolate Gingerbread
- Maple Cream
- Cranberry Orange

### MAPLE PUMPKIN TRIFLE

SMALL 69.95 | LARGE 99.95

Layers of pumpkin cake, maple pastry cream, whipped cream and a caramel drizzle

### APPLE CIDER DONUTS 39.95

SERVES 10-12

### TRADITIONAL APPLE CRUMBLE 84.95