FALL & WINTER

Buffet-Family Style-Plated

SALADS

B= Buffet FS = Family Style P = Plated

Mixed Greens Salad, Cucumber, Fuji Apples, Goat Cheese, Vanilla Citrus Dressing (gf, veg) B, FS, P

Delicata Squash & Spinach Salad, Crispy Sweet Potatoes, Feta, Sherry Vinaigrette (gf, veg) B, FS

Baby Bok Choy Salad, Crispy Rice Noodles, Toasted Sesame Seeds, Miso Dressing (veg) B, FS, P

Autumn Squash & Mozzarella Caprese Salad, Basil, Maple Vinaigrette (gf, veg) B, FS

Baby Kale Salad, Cheese Curds, Crispy Sweet Potatoes, Cranberries, Pear Cider Vinaigrette (gf, veg) B, FS, P

Fall Roasted Vegetable Salad, Pomegranate Balsamic Vinaigrette (gf, v) B, FS

Arugula & Beet Salad, Pear, Candied Walnuts, White Balsamic Vinaigrette (gf, v) B, FS, P

Spinach & Frisée Salad, Rainbow Carrots, Spiced Sunflower Seeds, Saffron Date Vinaigrette (gf, v) B, FS, P

Arugula & Artisan Romaine Salad, Dried Mango, Curried Pumpkin Seeds, Pear Cider Vinaigrette (gf, v) B, FS, P

ENTRÉES

All entrées can be served for buffet, family style, or plated meals.

Slow Roasted Wild Salmon, Red Wine Shallot Aioli (gf) *

Oil Poached Salmon, Tomato, Coconut & Ginger Sauce (gf, df) *

Sole Piccata, Sesame Green Onion Butter, Charred Napa Cabbage Slaw (gf)

Roast Chicken Breast, Spinach & Feta Ouzo Sauce (gf)

Sherry Braised Chicken Thighs, Wild Mushrooms (gf, df)

Duck Confit, Caramelized Root Vegetables (gf, df)

Bourbon Maple Braised Boneless Beef Short Ribs (gf, df)

Beef Shoulder Tenderloin, Mushroom Marsala Sauce (gf) *

Coriander & Peppercorn Crusted Beef Shoulder Tenderloin, Mustard Cream (gf)

FALL & WINTER

Buffet-Family Style-Plated

VEGETARIAN & VEGAN

Entrees may be served as composed entrées, ask your event planner for details.

Cheese Tortellini, Butternut Squash, Winter Greens, Honey & Sage Butter Sauce (veg)

Three-Cheese Polenta Cake, Green Olives, Mediterranean Ratatouille (gf, veg)

Preserved Lemon Halloumi “Steak”, Spinach Ouzo Sauce (gf, veg)

Moroccan Vegetable Almond Phyllo Pie, Zucchini Ribbons, Tomato Saffron Sauce (v)

Garlic & Olive Oil Orecchiette, Mushrooms, Crispy Chickpeas, Vegan Boursin (v)

Spaghetti Squash, Mushroom & Smoked Tomato “Bolognese”, Fried Brussels Sprouts (gf, v)

Moroccan Cauliflower, Braised Lentils, Rainbow Chard Slaw (gf, v)

SIDES

B= Buffet FS = Family Style P = Plated

Sharp Cheddar Scalloped Potatoes (gf, veg) B, FS, P

Oil Poached Baby Potatoes, Garlic & Rosemary (gf, v) B, FS, P

Root Vegetable & Sweet Potato Hash (gf, v) B, FS

Cacio e Pepe Polenta Cakes (gf, veg) B, FS, P

Creamy Mashed Potatoes (gf, veg) B, FS, P

Barley Mushroom “Risotto” (veg) B, FS, P

Brown Butter Spätzle (veg) B, FS, P

Roasted Cauliflower & Romanesco, Garlic Pepita Crunch (gf, veg) B, FS

Sautéed Greens & Smoked Tomatoes (gf, v) B, FS, P

Autumn Squash, Pumpkin Seeds, Mustard Green Gremolata (gf, v) B, FS

Honey Ginger Carrots (gf, veg) B, FS, P

Root Vegetable & Mushroom Ratatouille (gf, v) B, FS

Garlic Green Beans (gf, v) B, FS P

Roasted Brussels Sprouts, Shallot Oil (gf, v) B, FS, P

gf = gluten free | df = dairy free | veg= vegetarian | v = vegan |

**Consuming raw or undercooked seafood or meats may increase your risk of foodborne illness.*