

seasonal catering menu



catering menu | fall 2022



SALADS

- see standard menu for protein options and prices plus additional serving information

spinach salad

baby spinach, dried cranberries, carrots, red cabbage, pumpkin seeds and goat cheese with fig vinaigrette [mwgci] [v]
11.00 per person

mixed greens salad

mixed baby greens, hardboiled egg, roasted red pepper, pickled shallots, celery and parmesan cheese with white balsamic vinaigrette [mwgci] [v]
11.00 per person

SEASONAL SANDWICHES

- see standard menu for protein options and prices plus additional serving information

grilled portobello wrap

mixed baby greens, grilled Portobello mushroom, roasted Yukon potatoes, roasted red peppers and parmesan cheese with balsamic aioli wrapped in whole wheat tortilla [v]
11.50 per person

chicken with apple butter

roasted chicken breast, pickled shallot, mixed greens and cheddar cheese with apple butter on ciabatta
12.50 per person

roast beef and swiss

sliced roast beef, mixed greens, tomato and Swiss cheese with horseradish aioli on La Baccia bread
13.00 per person

holiday ham sandwich

sliced black forest ham, lettuce, sliced apple and Boursin cheese spread with cranberry Dijonnaise on French baguette
12.50 per person

ENTRÉES

- choose two sides from the list below
- see standard menu for additional serving information

pan roasted chicken with cremini mushroom demi

roasted chicken breast finished with cremini mushroom sauce and fresh herbs [mwgci]
15.00 per person

pork loin with apple chutney

slow roasted pork loin with spiced apple chutney [mwgci]
16.00 per person

chicken pot pie

chicken breast, carrots, celery and onion braised in chicken stock with fresh herbs and topped with golden buttery flakey pie crust
15.00 per person

fall succotash

cauliflower, cremini mushrooms, carrots, celery, fresh herbs and lentils sautéed with a white wine butter sauce [v]
12.00 per person

SIDES

3.00 per person

rosemary roasted Yukon potatoes [vg] [mwgci]

rice pilaf [vg] [mwgci]

garlic mashed potatoes [v] [mwgci]

whipped sweet potatoes [v] [mwgci]

roasted vegetables [vg] [mwgci]

sautéed green beans [v] [mwgci]

DESSERTS

4.50 per person

bread pudding

pumpkin cake with cream cheese frosting

apple crisp