Quiche, Sandwiches & Soups

Quiche or Frittata
$7.00 per person
Please specify quiche or frittata when ordering
Includes breakfast potatoes or fruit, chilled juice, coffee & tea
Minimum 10 guests | Frittata is GF

Sweet Potato & Kale
Roasted Sweet Potatoes, Kale, Roasted Red Peppers, Cheddar & Mozzarella Cheese

Sausage & Wild Mushroom
Sausage Crumbles, Wild Mushroom Blend, Red Onion & Pepper Jack Cheese

Sandwiches
$11.75 per person
Includes salad of the day, house made potato chips & bottled beverage

Meatball Sliders (2 per person)
Beef Meatballs, Roasted Red Peppers, & Fresh Mozzarella Cheese on Brioche Slider Rolls

Brisket Patty Melt
Beef Brisket, Jalapenos, Caramelized Onions, Aged Cheddar Cheese & Aioli on Brioche Roll

Tinga Chicken Sandwich
Tinga Chicken (shredded), Chipotle Aioli, Avocado, Queso Fresco & Tomato on Grilled Naan Bread

Fried Chickpea Pita
Crispy Fried Chickpeas, Arugula, Lemon Tzatziki, Cucumber & Sliced Tomato in a Pita Pocket

Soups | $2.25 cup
Minimum 15 guests

Harvest Chipotle Chili
Ground Beef, Onion, Chipotle Peppers, Sweet Potato, Hominy, Pinto Beans & Apples (GF, DF)

Curried Butternut Squash Stew
Butternut Squash, Coconut Milk, Yellow Split Peas, Tomato & Onion (GF, DF, Vegan)

Chicken & Wild Rice Soup (GF, DF)
**Hors d’oeuvres, Dips & Salads**

**Hors d’oeuvres**
Minimum order is two dozen

**Bourbon Glazed Meatballs (DF)** | $12 dozen

**Mushroom Duxelle** | $20 dozen
Wild Mushrooms, Fresh Thyme & Swiss Cheese on Crostini

**Dip** | $15 quart
Each quart serves up to 20 guests

**Chili Con Queso Dip**
Kidney Beans, Ground Beef, Queso Cheese, Peppers, Pepper Jack Cheese (GF)

**7 Layer Dip**
Black Beans, Pico, Cheddar Jack Cheese, Sour Cream, Guacamole, Black Olives & Fresh Tortilla Chips (GF)

**White Corn Guacamole**
Diced Avocado, Sweet Corn, Black Beans, Jicama, Red Peppers, Cilantro & Fresh Jalapeno Peppers served with House Tortilla Strips (GF, DF, Vegan)

**Pizza** | $13.50

**Balsamic, Caramelized Onion & Soppressata Pizza**
Garlic Herb Oil, Caramelized Onion, Salami, Fresh Basil & Balsamic Reduction

**Salads**

$3.00 as side salad per person (minimum 12 guests)
$12.00 as entrée salad with chicken, roll & bottled beverage
~ Please select only one entrée option per 15 guests ~

**Chopped House Salad**
Mixed Greens, Fresh Corn, Tomato, Scallions, Cabot Aged White Cheddar, Garlic Croutons & Buttermilk Herb Dressing

**Roasted Squash, Caramelized Fig & Feta Salad**
Acorn Squash, Figs, Arugula, Feta & Pomegranate Balsamic Vinaigrette

**Fall Harvest Honey Crisp Apple & Kale Salad**
Kale Mix, Pepitas, Apples, Cranberry, Red Onion, Goat Cheese & Maple Vinaigrette
Dinner Entrée Selection

**Entrée Selection**
Includes one soup or one salad & one dessert
Each entrée comes with two accompaniments, artisan dinner rolls & beverage service
(ice water, iced tea, coffee, decaf & hot tea)

~ Pricing per person, minimum order is 12 guests ~

- **Beef Medallions**
  with Wild Mushroom Port Demi (GF)
  $22 buffet | $24 served

- **Roast Pork Chop**
  with Apple Walnut Salsa (GF, DF)
  $21 buffet | $23 served

- **Mustard Roasted Pork Loin** (GF, DF)
  $21 buffet | $23 served

- **Caraway Salmon**
  with Rye Berry Beet Salad (DF)
  $21 buffet | $23 served

- **Pan Roasted Chicken**
  with Sweet Apple & Onion Chutney (GF, DF)
  $20 buffet | $22 served

- **Pear Apple Glazed Chicken Breast** (GF, DF)
  $20 buffet | $22 served

- **Zaatar Quinoa**
  with Cranberries & Cherries (GF, DF, V, Vegan)
  $19 buffet | $21 served

**Vegetable Accompaniments**

- **Roasted Broccoli with Pecorino & Lemon** (GF, V)
- **Maple Glazed Carrots** (GF, DF, Vegan)
- **Bacon Brussel Sprouts with Leeks** (GF, DF)
- **Southwest Corn Pudding** (V)
- **Maple & White Cheddar Spaghetti Squash** (GF, V)

**Starch Accompaniments**

- **Pumpkin Risotto** (GF, V)
- **Herbed New Potatoes** (GF, DF, Vegan)
- **Cavatapi with Swiss Chard & Fresh Basil** (V)
- **Parsnip & Potato Mash**

V = Vegetarian, GF = Gluten Free, DF = Dairy Free
Sweets From The Bakery

Cookies
~$8.00 Dozen~
- Salted Caramel
- Strawberry
- Coconut Pecan

Breakfast Pastries
~$12 Dozen~
Mini Assorted Lattice
Apple, Maple or Raspberry

Desserts
~Included with dinner entrée or priced individually~
- Berry Walnut Upside Down Cake | $3.50
- Lemon Drop Cheesecake | $3.50
- Cranberry White Chocolate Blondie Pie | $20 per pie (8 slices)
- S’mores Pie | $20 per pie (8 slices)
- Peanut Butter Cup Mousse (GF) | $3.50
- Vegan Chocolate Cupcakes | $17 dozen