

FALL FRESH MENU

Available October 1-December 20, 2019

Appetizers

Turkish Spiced Meatballs with Pomegranate Yogurt Sauce | \$30/dozen

Orange Peel Marinated Goat Cheese with Artisan Bread ^(V) | \$28/platter (Serves 10)

Smoked Salmon Njuda with Pickled Currants and Endive ^(GF) | \$30/dozen

Lunch Buffet | \$35 per person

Coconut Pumpkin Bisque ^(V) ^(DF) ^(GF)

Power Greens, Quinoa, Feta,
Pomegranate Seeds, Orange Citronette ^(V) ^(GF)

Crimson Crusted Cauliflower,
Spiced Yogurt, Pepitas ^(V) ^(GF)

Rice and Lentil Pilaf ^(V) ^(DF) ^(GF)

Smoked Brown Sugar Pork Roast,
Pear-Cranberry Slaw ^(DF) ^(GF)

Cashew Onion Chicken Thighs ^(GF)

Upside Down Apple Tart ^(V)

Plated Entrees

Orange & Milk Braised Pork Shoulder,
Cocoa Polenta ^(GF) | \$39/person

Roast Duck, Juniper Brandy Jus Lie,
Apple Onion Dressing, Sauerkraut | \$48/person

Manchego & Herb Stuffed Chicken Breast,
Savory Pumpkin Custard,
Black Garlic, Cranberry ^(GF) | \$43/person

Above menu items must be ordered for a minimum of 40 people unless otherwise specified. A maximum selection of two meat options, plus a vegetarian option per event. All selections are subject to local tax of 10.5% and a 20% administrative charge. Charges and taxes are subject to change. Administrative charge is not intended to be a gratuity, tip or service charge for the benefit of employees. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.