



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Fall Room Temperature Menu

Bread

Mini Cornbread Muffins, Pretzel Rolls, Rosemary Focaccia
Herbed Butter

Fall Salad

Fall Greens, Sweet & Spicy Sunflower Seeds, Dried Cranberries, Apple Crisps,
Roasted Pumpkin, Crunchy Quinoa, Maple Balsamic Dressing

Cavatappi Pasta w/Butternut Squash, Sage Thyme, Peas,
White Beans, Parmesan Cheese & Shaved Brussel Sprouts.

Grilled Chicken Breast w/Roasted Acorn Squash, Roast Pears,
Spinach, Dried Cranberry & Pecans

Roasted Root Vegetables w/Rosemary

Desserts

Carmel Apple Lollipop
Chocolate Pecan Tart
Coconut Cream Pie Tower

\$25 per person

Beverage available at an additional cost