



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Fall Room Temperature Menu

Cinnamon Raisin Bread, Herb Focaccia,
Apple Compound Butter

Kale Salad w/Smoked Gouda, Slivered Almonds,
Apples & Garlic Yogurt Dressing

Cavatappi Pasta w/Butternut Squash, Sage Thyme, Peas,
White Beans & Parmesan Cheese

Pomegranate Dijon Chicken w/Sweet Pickled Vegetables

Roasted Root Vegetables w/Rosemary

Dessert

Caramel Mousse Tower
Mini Pumpkin Cupcakes
Petite Chocolate Covered Dipped Apples

\$24 per person