

Fall/Winter Menu

Appetizers:

Goat cheese/fig tapenade/walnuts/crostini

Edamame dip/wontons/crudité

Vegetable platter/green goddess dressing

Smoked salmon pate/toast points

Mushroom pate/toast points

Cheese and meat platter/fresh fruit/crackers

Caramelized onion and blue cheese dip/crudité/potato chips

Spinach artichoke dip/pita chips/crudité

Lentil spread/pita chips/crudité

Grilled assorted sausages/mustard sauces

Soups:

Butternut squash

Corn chowder

Cream of broccoli

Sausage and lentil

Roasted tomato and red pepper

Southwestern veggie chili

Salads:

Southwestern Caesar/black bean corn salsa

Hearts of romaine/Maytag blue cheese/chile pecans/pears

Iceberg wedge/dried cranberries/toasted pecans/hard boiled eggs/bacon/creamy blue cheese dressing

Baby Kale/apples/dated/toasted almonds/lemon vinaigrette

Spinach/panko encrusted goat cheese/granny smith apples/toasted walnuts/raspberry vinaigrette

Chopped romaine/Kalamata olives/grape tomatoes/cucumbers/red onion/feta/balsamic vinaigrette

Fish

Walnut crusted salmon/cherry brandy sauce/warm cabbage salad

Roasted salmon/sundried tomato cream/herbed quinoa/citrus roasted asparagus

Seared salmon/apple butter sauce/goat cheese mashers/brussel sprouts with bacon

Spinach pecan pesto crusted salmon/maque choux/green rice/citrus roasted asparagus

Pecan crusted mahi mahi/pineapple salsa/coconut rice/

Blackened mahi mahi tacos/pinto beans/cilantro lime rice/jicama slaw

Chicken:

Chicken picatta with grape tomatoes and artichoke hearts/goat cheese polenta/roasted red pepper and zucchini sauté

Tandoori chicken/curried carrots and cauliflower/yellow rice with peas

Chicken cacciatore/fresh fettucine

Marsala chicken with figs and goat cheese/creamy polenta/wilted spinach

Pork:

Mustard rubbed pork/berry gastrique/chipotle sweet potato gratin/green bean amandine

Southwestern spiced pork tenderloin/ancho bourbon sauce/sweet potato pecan mashers/asparagus

Chile rubbed pork tenderloin/tomatillo sauce/creamy goat cheese polenta/calabasitas

Rosemary and orange brined pork tenderloin/apple ginger chutney/Brussel sprouts with bacon

Gouda and spinach stuffed pork chops/garlic mashers/roasted cherry tomatoes

Jerk pork chops/mango chutney/coconut rice/haricot verts

Beef:

Mesquite rubbed ribeye/garbanzo and green bean salad/roasted fingerlings with jalapeños

Pepper crusted filet mignon/mushroom horseradish cream sauce/garlic mashers/brussel sprouts with bacon

Individual wellington/gruyere potato gratin/haricot verts with tarragon compound butter

Asian beef tenderloin/orange ginger sauce/wasabi mashers/cilantro ricotta stuffed tomatoes

Beef bourgignon/gruyere mashers

Lamb:

Herbed lamb chops/red wine sauce/potato and parsnip gratin/wild mushroom haricot verts

Vegetarian:

Quinoa stuffed peppers/smoked cheddar/avocado crema

Coconut red curry/tofu/sweet potatoes/jasmine rice

Eggplant parmesan/spaghetti

Roasted butternut squash lasagna

Root vegetable pot pie

Desserts:

Lava cakes with whipped cream and berries

Key lime pie

Chocolate croissant bread pudding

Lemon tart

Chocolate Grand Marnier mousse

Tira misu

Cheesecake with berry coulis

Breakfast:

Biscuits and gravy

Mexican breakfast burritos

Challah French toast/berries/toasted almonds

Blueberry buttermilk pancakes

Assorted quiche

Egg scramble/basil/spinach/grape tomatoes/fresh mozzarella

Sweet potato hash/green onion vinaigrette

Breakfast casserole with sausage

Lunch:

Waldorf chicken salad

Pesto chicken wrap/sundried tomato/spinach/fresh mozzarella/pesto mayo

Roast beef wrap/smoked cheddar/arugula/horseradish sauce/roasted red pepper

Muffaletta /ham/salami/bologna/provolone/tapenade/ciabatta