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/haricots 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/haricots 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 haricots 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