

Autumn Harvest

Fall and Winter 2009 Catering Menu

Morning Fare

Continental Breakfast **\$5.59**

Pumpkin Scones

Spiced Pear and Apple Muffin

Seasonal Whole Fruit Display

Cinnamon Tea

Green Mountain Coffee

Pumpkin Spice and Autumn Harvest Blend (Medium Roast)

Hearty Beginnings Warm Add Ons

Pan Seared Zucchini and Wild Mushroom Tart **\$1.69**

Savory Autumn Breakfast Pie **\$1.59**

Caramel Apple and French Toast Custard **\$2.39**

Turkey Bacon Croissant Bake **\$1.19**

Lunch

Includes choice of sandwich with one side, assorted seasonal dessert bars and seasonal beverages

Signature Sandwiches

Smoked Turkey Breast Focaccia Bread with
Dried Cherry Aioli and Red Onion **\$6.29**

Roast Beef and Boursin Panini on Sour Dough **\$6.69**
With Curly Endive and Crispy Fried Leeks

Roasted Eggplant with Sweet Potato on a **\$5.19**
Whole Wheat Wrap with Cranberry Vinaigrette

Sides

Black Bean Soup with Roasted Tomato Crème Fraiche

Sweet Potato Salad

Cranberry Spinach Salad

Dinner

Includes Choice of Entrée with Soup, Dessert and Season Beverages

Soups

Roasted Butternut Bisque
Heartland Harvest Soup
Black Bean Soup with Roasted Tomato Crème Fraiche
Soup Trio – *A taste of all three*

Entrees

Speak with the Catering Sales Team for the Chef's Suggested Seasonal Accompaniments

Orange Cranberry Glazed Chicken Breast	\$16.99
Boneless Braised Beef Short Ribs	\$22.39
Herb Crusted Filet of Tilapia	\$13.59
Vegetable Strudel with Marinara Sauce and Lentils	\$10.69

Desserts

Chocolate Mousse with Bourbon Whipped Cream
Pear Crostata with a Cinnamon Crème Anglaise
Pumpkin Cheesecake
Dessert Trio – *A Taste of all Three*

Beverages

Hot Apple Cider *by the gallon*
Cinnamon Tea
Green Mountain Coffee
Pumpkin Spice and Autumn Harvest Blend (Medium Roast)

Menu is priced per person