

# 2023 autumn

CORPORATE CATERING SPECIALS

AVAILABLE SEPTEMBER 5 - NOVEMBER 3

## Breakfast

**AUTUMN FRITTATA** 8.95 | 2 PIECES PER PERSON | MIN OF 6  
Beyond sausage, red and green peppers, roasted onions and cheddar cheese

**SWEET POTATO HASH** 6.95 | MINIMUM OF 12  
Roasted sweet potatoes, Beyond Sausage, maple syrup, rosemary and smoked paprika

## Salads

**HARVEST SALAD** 16.95 ENTREE | 9.95 SIDE | MINIMUM OF 6  
Apples, dried cherries, roasted butternut squash, candied walnuts and goat cheese over mixed greens. Served with maple balsamic dressing

**AUTUMN PASTA SALAD** 12.95 ENTREE | 8.95 SIDE | MINIMUM OF 6  
Baby spinach, dried cranberries, asparagus, and yellow peppers in a maple citrus vinaigrette

**AUTUMN QUINOA SALAD** 12.95 ENTREE | 8.95 SIDE | MINIMUM OF 6  
Roasted broccolini, roasted red peppers, Granny smith apples, and toasted corn with an herb vinaigrette

## Flatbread

**AUTUMN FLATBREAD** 54.95 | SERVES 17-22  
Roasted apples, spiced cauliflower, pistachios, baby arugula, and goat cheese with a balsamic cider drizzle

## Soup to Go

**VEGAN** 54.95 | **VEGETARIAN** 54.95 | **CHICKEN, TURKEY OR BEEF** 59.95  
Appetizer portions are served with crackers. Please view our amazing rotation of Autumn soups on the Cafe page of our website

## Sushi

**AUTUMN SUSHI PLATTER** 138.95 | 64 PIECES

- **Fall Phoenix** - Roasted salmon, sweet potatoes, and spring mix topped with pineapple and salmon
- **Yellowfin Tuna Sashimi** - Finely sliced yellowfin tuna
- **Maple Mustard Salmon** - Roasted salmon and asparagus topped with a maple mustard sauce
- **Butternut Squash Salmon** - Butternut squash, shaved roasted Brussels sprouts and carrots topped with salmon and spicy mayo
- **Cornucopia** - Asparagus, spinach, red and yellow bell peppers, avocado and sweet potato wrapped in rice paper
- **Fall Foliage** - Beets, butternut squash and sweet potato with brown rice
- **Autumn Spice** - Roasted spiced butternut squash, ripe avocado, cucumber, topped with a maple syrup drizzle
- **Pumpkin Patch** - Roasted eggplant, asparagus and avocado topped with crispy toasted pumpkin seeds and sweet soy sauce

## Entrees

**PUMPKIN CHICKEN** 23.95 | MIN OF 6  
Autumn spiced chicken breast with a maple pumpkin glaze and wild cherry reduction with Spanish style cauliflower rice and citrus roasted rainbow carrots

**MAPLE GLAZED CHICKEN** 23.95 | MIN OF 6  
Dijon and maple glazed chicken breast with whipped molasses yams and braised beets

**ROASTED TURKEY** 22.95 | MIN OF 6  
Herb roasted turkey breast with a cider cranberry chutney, roasted marble potatoes, and a spiced butternut squash puree

**TARRAGON CHIVE ROASTED SALMON** 22.95 | MIN OF 6  
Roasted salmon rubbed with tarragon and chive. Served with heirloom potatoes, tri-colored carrots and roasted sweet corn puree



## Desserts & Hot Drinks

**TRADITIONAL APPLE CRUMBLE** 79.95

**AUTUMN CUPCAKES** 27.95

- Pumpkin Spice Latte
- Butterscotch
- Chocolate Hazelnut

**AUTUMN TARTLET TRIO** 6.95

- Pumpkin Pie
- Cranberry Orange
- Caramel Apple

**HOT CHOCOLATE BAR** 169.95

- 3 Boxes of Homemade Hot Chocolate
- Choice of 2 Ghirardelli Sauces: White Chocolate, Dark Chocolate and Caramel
- 35 Mini Peppermint Candy Canes
- Mini Marshmallows | 32 oz
- Homemade Whipped Cream | 64 oz

**HOT APPLE CIDER** 34.95  
SERVES 10-12