













FALL FLAVORS

BREAKFAST

Pumpkin Spice French Toast

French baguette slices dipped in pumpkin spice egg batter and dusted with powdered sugar. Served with bacon or sausage, whipped butter, pumpkin butter, warm maple syrup and a seasonal fresh fruit display. \$9.95

Assorted Harvest Pastry Basket

Pumpkin muffins, orange cranberry scones, cinnamon scones, assorted pastries and a seasonal fresh fruit display. \$8.95

SIDES

Savory Butternut Squash Bisque

Rich savory butternut squash with balanced notes of curry and ginger. Served with pear cranberry relish. \$4.95

Cranberry Pecan Salad

Cranberries, candied pecans, red onion, and feta cheese on a bed of mixed greens. \$4.95

BOX LUNCHES

Thanksgiving Sandwich

Roast turkey breast, stuffing, gravy, cranberry sauce, lettuce, tomato and dijonnaise on multi-grain bread. \$13.95

Sweet Potato, Black Bean and Quinoa Wrap

Roasted sweet potato, quinoa, black beans, green onions, cilantro, shredded broccoli, kohlrabi, kale, brussels sprouts, golden beets, carrots and red cabbage tossed in a lime vinaigrette, wrapped in a garlic herb tortilla. Includes a side, seasonal fruit salad and dessert. \$10.95

Pear, Roquefort & Pecan Spinach Salad

Spinach and arugula topped with slices of pear, crumbled roquefort bleu cheese, and candied pecans. Served with lemon poppyseed vinaigrette. Includes seasonal fruit salad, dessert and fresh baguette & butter. \$11.95

Pepitas, Pomegranate & Chicken Mixed Greens Salad

Mixed greens topped with pepitas, pomegranate seeds and fire roasted chicken. Served with blood orange vinaigrette. Includes seasonal fruit salad, dessert and fresh baguette & butter. \$11.95

BUFFETS

Autumn Harvest Squash Ravioli & Pecan Garlic Chicken

Pecan encrusted roasted garlic chicken breast and harvest squash ravioli with sage brown butter. Served with pear, roquefort & pecan spinach salad with lemon poppyseed vinaigrette and assorted artisan rolls with butter. \$19.95

Wonderland Applewood Smoked Ham

Applewood smoked ham. Served with cornbread stuffing, green bean amandine, pepita & pomegranate mixed greens salad with blood orange vinaigrette and assorted artisan rolls with butter. \$14.95

DESSERTS

Pumpkin Trifle

Pumpkin cake topped with pumpkin mousse and maple-soaked lady fingers, finished with cinnamon cream. \$2.95

Salted Caramel Brownies

Chocolate brownie filled with gourmet salted caramel on a pretzel crust. \$1.95

Caramel Apple Bar

Tart Granny Smith apple chunks and custard in granola'd shortbread drizzled with caramel. \$2.95

