

Winter Menu

Starters (min 6 people)

Brussel Sprouts Salad	\$4.75 pp
<i>with bacon, parmesan, almonds, & an orange shallot vinaigrette</i>	
Mixed Greens Salad	\$4.50 pp
<i>with chickpeas, feta, dried cranberry, sunflower seeds, & a white balsamic dressing</i>	
Creamy Broccoli, Cheddar, & Potato Soup	Cup - \$3.75
<i>(min 10 servings)</i>	Bowl - \$5.95

Entrees (min 10 people)

Baked Penne Bolognese	½ Pan - \$79
<i>with sweet Italian sausage</i>	¾ Pan - \$115
	Full Pan - \$149
Garlic & Parmesan Crusted Salmon	4oz - \$8.75 pp
	6oz - \$12.95 pp
	8oz - \$15.95 pp
Ginger Honey Pork Tenderloin	\$11.95 pp

Looking to Warm Up on a Cold Day?

Your Choice of:

Spicy Beef Sirloin & Red Bean Chili

or

Vegetarian Three Bean Chili

Served with corn bread, sour cream, & cheddar cheese

\$7.95 cup - \$10.95 bowl

(Min 10 servings)

Sides (min 6 people)

Broccoli & Cauliflower au Gratin	\$4.50 pp
Roasted Brussel Sprouts	\$4.25 pp
<i>with apple & bacon</i>	
Parmesan & Chive Smashed Potatoes	\$3.95 pp
Butternut Squash Risotto	\$4.25 pp
<i>with asiago cheese</i>	
Roasted Sweet Potato & Beet Medley	\$3.95 pp
<i>With caramelized onions</i>	
Vegetable Fried Rice	\$4.50 pp
<i>with fried egg, peas, carrots, & bean sprouts</i>	

Appetizers (min 2 dz per appetizer)

Cranberry, Brie, & Prosciutto Crostini	\$26 dz
<i>with balsamic glaze</i>	
Pesto Tortellini & Pimento Skewer	\$24 dz
<i>with sun dried tomato dip</i>	
Honey & Goat Cheese Endive Bites	\$24 dz
<i>with spiced walnuts</i>	
Parmesan Brussel Sprouts	\$26 dz
<i>wrapped in smoked bacon</i>	
Buffalo Mac & Cheese Bites	\$24 dz
<i>with blue cheese dipping sauce</i>	

Sweet Notes

Pear & Cranberry Crisp	\$5.95 pp
<i>With vanilla whipped cream</i>	
Gingerbread Bread Pudding	½ Pan - \$60
<i>With vanilla whipped cream</i>	Full Pan - \$150