



FALL HARVEST HIGHLIGHT





Available October 7th - November 15th

FALL HARVEST

LUNCH BUFFET

\$32 per person

*Served Hot or Ambient | Hot Requires Fireguard
Minimum 12 People*

Prosciutto Pork Tenderloin, Sage Brown Butter and Sweet Potato Puree
Cider Glazed Turkey Breast, Wilted Kale, Apple and Pickled Cranberry Salad
Roasted Cauliflower, Leek and Gruyere, Toasted Lemon Thyme Bread Crumbs 
Beet and Carrot Salad, Swiss Chard, Spiced Chickpeas, Maple Tahini Dressing 
Shaved Brussels Sprouts, Escarole, Pear and Pomegranate, Cider Dijon Vinaigrette 
Pumpkin Cheesecake Bars, Cinnamon Whipped Cream 

AUTUMN SPICE SNACK BREAK

\$12 per person






Served Stationary | Minimum 12 People

Spiced Pumpkin Hummus with Maple 
Whipped Feta with Cranberry Chutney & Rosemary 
Cider Roasted Squash and Piquillo Romesco with Spiced Pumpkin Seeds 
Pumpkin Cheesecake Bars 
*Includes Cinnamon Sugar Toasted Pita, Blue Corn Tortilla Chips, Baby Vegetable Crudité, and
Ginger Pear Infused Water*

WARM & COZY

\$9 per person

*Served Hot or Ambient | Hot Requires Fireguard
Minimum 12 People*

Warm Mulled Cider 
Dried Apples, Dried Cranberries, Cinnamon Sticks, Candied Ginger 
Ginger Syrup, Maple Syrup, Cinnamon Shaker 
Warm Cinnamon Sugar Donut Holes, Cider Caramel 
Candy Corn, Yogurt Raisin and Pretzel Trail Mix 



CELEBRATE DIVERSITY

This quarter, we are focused on celebrating Hispanic Heritage month (September 15th – October 15th) by featuring specialty, limited time, break and snack pack options. You won't want to miss out on these!

HISPANIC HERITAGE MONTH SMALL BITES **\$26 per person**


*Served Stationary | Hot or Ambient | Hot Requires Fireguard
Minimum 15 People*

The perfect menu for an afternoon light bite or your next evening reception!

- Crisp Yucca, Jalapeno Avocado Sauce, Pickled Shallot 
- Smoked Paprika and Garlic Shrimp Pintxo, Shery Gastrique
- Chili Roasted Butternut Squash, Mole Sauce 
- Aji de Gallina (peruvian chili braised chicken), Crisp Polenta, Olive Tapenade
- Chorizo Empanada, Cilantro Lime Crema
- Crisp Plantain, Farmers Cheese and Ropa Vieja (shredded beef, peppers and onions)

SNACK PACK **\$7 per person**

Proudly supporting Hispanic-owned businesses. The snacks shown in this package are examples of what may be included in each Snack Pack. Pack variety is determined by region and availability.

- Siete Chips
- Solely Dried Fruit
- Mezcla Bars 
- Craize
- Jarritos Soda

