

## PLATED SEASONAL LUNCH

SEASONAL MENU - AUTUMN & WINTER AVAILABLE OCTOBER 1 - MARCH 30

Entrée Selections include Choice of **One** First Course, **One** Dessert, and Freshly Baked Bread with Whipped Butter, Crimson Cup Gourmet Coffees, Hot Teas.  
(Add Assorted Soft Drinks \$3.00 Each. Iced Tea \$2.75 each.)

### SALAD

#### Roasted Pear Salad (GF, Veg)

Mixed Greens topped with Dried Cranberries, Roasted Pear and Toasted Pistachios topped with an Apple-Rosemary Vinaigrette

#### Mixed Green Salad (Veg)

With Petite Tomato, Dill Marinated English Cucumber, Feta Cheese, Shaved Red Onion, Seeded Crackers, Roasted Red Pepper Yogurt Dressing

#### Pub Salad

Crisp Romaine topped with Croutons, Pepperoni Crisps, Smoked Gouda, Pepperoncini, Hard-Boiled Eggs and Roasted Mushrooms served with an Avocado-Dill Dressing

#### Autumn Greens (GF, Veg)

Mixed Greens topped with Green Apples, Roasted Sweet Potatoes, Walnuts, Blue Cheese and a Sundried Fig Vinaigrette

#### Healthful Greens (GF, Veg)

Mixed Greens Topped with Carrot, Red Onion, Cucumber, Tomato, Quinoa, Crumbled Goat Cheese and a Greek Yogurt Lemon Lavendar Vinaigrette

#### Spinach and Bacon (GF)

Baby Spinach topped with Bacon, Dried Cherries, Roasted Beet, Macadamia Nuts and Minted Rhubarb Vinaigrette

### ENTRÉE

#### Beef Sirloin and Crab Crusted Salmon Duet (GF)

**\$40.00 per Guest**

With Mixed Vegetables, Steamed Jasmine Rice, Asparagus and Tomato Lentil Ragout

#### Herb Grilled Salmon (GF)

**\$35.00 per Guest**

Truffled Mashed Potatoes, Maple Glazed Carrots, Haricot Vert, Red Pepper Coulis and Bell Pepper Relish

#### Apple Cider Glazed Roasted Chicken

**\$32.00 per Guest**

Served with Cornbread Dressing, Cranberry Gastrique, Spaghetti Squash and Green Beans

#### Lobster Macaroni and Cheese

**\$38.00 per Guest**

Rich Lobster and Cheese Bechamel Tossed with Cavatappi Pasta and Topped with

Grilled Garlic Butter Shrimp and Mixed Vegetables

**Lemon Thyme Roasted Chicken (GF)**

Butternut Squash and Potato Hash, Roasted Brussel Sprouts and Cauliflower Alfredo

**\$32.00 per Guest**

**Mustard Brined Pork Medallions (GF)**

With Sautéed Greens, Rosemary-Bacon Aug Gratin Potatoes, Carrots and French Bean

**\$30.00 per Guest**

*DESSERT*

**Maple Sweet Potato Cheesecake**

Finished with Caramel, Berries and Whipped Cream

**Cookie Butter Tart**

Crisp Tart filled with Sweet Cookie Butter and Topped with Chocolate, Berries and Whipped Cream

**Blackberry and Apple Chutney Shortcake**

Southern Style Biscuit Filled with Blackberries, Apple Chutney and Sweet Cream

## GRAND LUNCH BUFFETS

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**FOR GROUPS OF 25 OR MORE**

(Groups under 25, add \$4.00 per Person)

Crimson Cup Gourmet Coffees, Hot Teas served with Lunch Buffets.  
(Add Assorted Soft Drinks \$3.00 Each. Iced Tea \$2.75 Each.)

### Italian Journey

**\$40.00 per Guest**

Roasted Eggplant, White Bean and Truffle Salad with Fresh Mozzarella (GF, Veg)  
Butternut Squash, Arugula, Caramelized Onions, Dried Cranberry and Chevre with Honey Lavendar Vinaigrette (GF, Veg)  
Olives, Chipped Cheese, Baguettes (Veg)  
Pesto Brushed Cheese Stuffed Pasta Shells, Spinach Artichoke Tomato Cream, Asparagus (Veg)  
Braised Beef Pot Roast with a Rustic Basil, Beef and Vegetable Gravy (GF, Veg)  
Seared Salmon with Tomato, Saffron and Clam Broth (GF)  
Lemon Chicken Alfredo with Farfalle, Tomato and Fennel  
Broccoli and Cauliflower Medley (Veg)  
Tiramisu with Espresso Cream  
Italian Lemon Cake

### Fall Comfort Buffet

**\$38.00 per Guest**

Smoked Mushroom and Corn Chowder (Veg)  
Caesar Salad Station with Parmesan, Croutons, Tomatoes  
Fall Spice Roasted Chicken with Apple Cider Jus, Toasted Cashews and Dried Cherries (GF)  
Asparagus Mascarpone Ravioli with Red Pepper Cream, Wilted Greens and Julienned Vegetables (Veg)  
Parmesan Crumb Crusted Swai with Tomato Dill Ragout and Asparagus  
Mustard Roasted Redskin Potatoes (GF, Veg)  
Vegetable Medley (GF, Veg)  
Pumpkin Pie  
Apple Pie Tartles

### Heartland Harvest Buffet

**\$37.00 per Guest**

Maple, Bacon and Sweet Potato Salad with Rosemary and Cashews (GF)  
Mixed Greens, Assorted Dressings and Toppings  
Mixed Fruit Salad (GF, Veg)  
BBQ Glazed Pork Loin with Brussel Sprouts and Carrots (GF)  
Roasted Chicken with a Creamy Vegetable Ragout (GF)  
Horseradish and White Cheddar Smashed Redskin Potatoes (GF, Veg)  
Buttered Green Beans (GF, Veg)  
Cinnamon Sugar Donut Holes with Glaze Icing Dipping Sauce  
Maple Sweet Potatoe Cheesecake

## AFTERNOON BREAKS

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### Spice

**\$14.00 per Guest**

Apple Pie Tartlets  
Apple Streusel Coffee Cake  
Spiced Sugar Cookies  
Star Anise Poached Pears in Syrup  
Candied Pecans  
BBQ Kettle Chips  
Cinnamon Spiced Hot Chocolate with Whipped Cream and Marshmallows

### Anti-Oxidant

**\$13.00 per Guest**

Dark Chocolate Blueberry Bark  
Bunches of Red Seedless Grapes  
Ripe Red Strawberries  
Assorted Granola Bars  
Broccoli and Carrots with Garlic Onion Dip  
Citrus Infused Water

### Tailgate

**\$13.50 per Guest**

Spicy Trail Mix  
Toffee Popcorn with Peanuts and Almonds  
Carrots and Celery with Ranch Dip  
Tortilla Chips with Guacamole and Salsa  
Macaroni and Cheese Bites  
Brownies, Blondies and Buckeyes

### Pumpkin

**\$14.00 per Guest**

Pumpkin Spice Muffins with Cream Cheese Icing  
Pumpkin Pie Tartlets  
White and Yellow Cheddar Cheese with Crackers  
Turkey Club Pinwheel  
Pumpkin Seed Trail Mix with Dried Fruits  
Spiced Apple Cider  
Maple Lemonade