

PLATED SEASONAL DINNER

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)

\$44.00 per Guest

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

Herb Grilled Salmon (GF)

\$39.00 per Guest

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

Apple Cider Glazed Roasted Chicken

\$36.00 per Guest

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

Lobster Macaroni and Cheese

\$42.00 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

\$36.00 per Guest

Mustard Brined Pork Medallions (GF)

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

\$34.00 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 DINNER 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

\$44.00 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

\$42.00 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

\$41.00 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