

2014 FALL/WINTER MENU

Salads

Harvest Salad –Granny Smith apples, Stilton cheese, balsamic vinaigrette

Waldorf Salad – Mixed greens with apples and walnuts in a creamy dressing

Roquefort Pear Salad–Tangy from the blue cheese, fruity from the pears and crunchy from the pecans

Hot Butternut Squash Soup

Fresh roasted butternut squash mixed with vegetables, blended with crème and seasoned to perfection

Entrees

Entrées include salad and a special dessert

Grilled Chicken \$16.95

Topped with tomato peach chutney, served with seasoned quinoa or pearl couscous pilaf with julienne vegetables, fresh broccoli

Cranberry Chicken \$16.95

With sundried fruit dressing, five grain medley and fresh asparagus

Petite Beef Filet & Coconut Shrimp \$26.95

Served with chefs seasonal root vegetable blend, piped Yukon gold mashed potatoes and French baguette

Vegetarian Dishes \$14.95

**Penne, black beans & butternut squash, chef choice vegetables*

**Stir-fry with Chinese egg noodle basket with mushrooms, black beans and stir fry on a crispy noodle nest*

Dessert Specials

Brandy Apple in a puff pastry

Angel Food with berry compote

Pumpkin Mousse In an almond lace cup

Southern Comfort Buffet

(25pp minimum)

Chicken Pot Pie or Vegetable Pot Pie

Sliced Roast Beef or Oven Crispy Chicken

Served with KU house salad

Seasoned Green Beans

Yukon Gold Mashed Potatoes

Homemade Cheddar Biscuits

Apple Pie or Pumpkin Pie

Includes self-serve iced tea, lemonade and water

\$15.95

Build Your Own Breakfast Burrito Bar

(25pp minimum)

Scrambled Eggs

Sausage Crumbles

Salsa

Onions

Bacon Bits

Green Peppers

Shredded Cheddar Cheese

Hash Browns

Whole Fresh Fruit

Includes Orange Juice, Coffee and Water

\$9.95

Lighter Appetite Buffet

Grilled Chicken Breast

(10pp minimum)

Served with Honey Dijon and BBQ sauce

Penne pasta and black beans and butter squash

Black & White shortbread cookies

Fresh fruit salad bowl

Includes self-serve iced tea, lemonade and water

\$12.95

Dessert Treats

Black and White Cookie

Made with a Shortbread Cookies

\$11.95dz

Dessert Shots

*Layers of chocolate cake separated by
chocolate sweet cream and Strawberries
and shaved white chocolate*

\$2.25 ea

Petite Spiced Apple Tart

\$12.95dz

Pumpkin Spiced Tart

\$12.95dz

Cake Pops

\$13.95dz

Hors d'oeuvres

Bacon Wrapped Sweet Potato

\$14.95dz

Stuffed Mini Potato Skins

\$12.95dz

Smoked Salmon on Cucumber Slices

\$12.95dz

Buffalo Chicken Eggroll

\$14.95dz

Mini Shrimp Kabobs

\$20.95dz

Mini Chicken Kabobs

\$18.95dz

Vegetable Samosa

\$14.95dz

Pear and Goat Cheese Tart

\$17.95dz