

# 2015 Fall Menu Specials

## Entrée Specials

Includes Artisan rolls, Seasonal Salad  
Coffee, Iced Tea, Water  
**Featured Dessert**

### **Pear and Wild Rice Stuffed Chicken Breast**

Tart pear and wild rice stuffed chicken breast finished with a reduction of maple syrup, fresh fall sage and rich demi-glaze, served with harvest root vegetables

\$17.95pp

### **Maple Glazed Salmon**

Tender wild caught salmon glazed with Ancho chili maple sauce, served with autumn grain medley and roasted petite pan vegetables

\$18.95pp

### **Vegetable Strudel**

Layer of grilled zucchini, eggplant, red peppers, and portabella mushrooms. Wrapped in a delicate pastry and served with Rosemary fingerling potatoes and roasted petite pan vegetables

\$13.95pp

## Seasonal Salad

### **New England Harvest Salad**

Granny Smith apple, dried cranberries and candied pumpkin on a bed of chopped greens, drizzled with a warm cider vinaigrette

## Desserts

### Featured with Entrée

Pumpkin Cheese Cake w/Frangelico  
Liquor Crème au Glaze

Carmel Apple and Sweet Ricotta  
Wonton with Vanilla Dipping Sauce

Chocolate Raspberry Torte

## Fall Classic Buffet

\$13.95pp

### **Yankee Pot Roast & Vegetables**

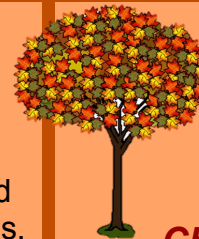
A tender, slow simmered beef, carrots, onions and new potato in a rich brown gravy

### **Savory Mushroom Quinoa Turnover**

Potato Rolls

Assorted Desserts

Lemonade, Iced Tea and Water



## Autumn Buffet

\$14.95pp

### **Chicken Breast Chasseur** (Hunter Style Chicken)

A classic Fall entrée of chicken, mushrooms, tomatoes and fresh tarragon, braised in chicken stock and white wine, garnished with fresh parsley

### **Vegetable Strudel**

Potato Rolls

### Choice of

Parmesan & Pearled Barley Risotto or  
Sage and Brown Buttered Gnocchi

### Choice of

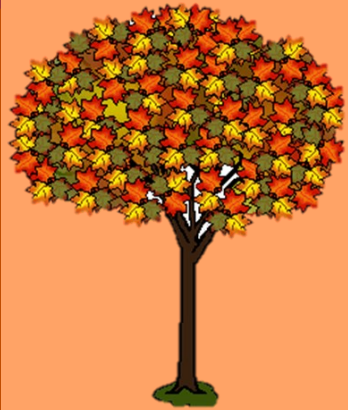
Bacon and Sweet Onion Brussel Sprouts  
Autumn Root Vegetable Blend

### Desserts

Pumpkin Cake Roll or Red Velvet Cake Roll

Lemonade, Iced Tea and Water or  
substitute Mulled Cider for an additional .75

## *Hors D'oeuvres*



### ***Pacific Rim Chicken Brochette \$19.95 dz***

Panko breaded chicken, dipped in ginger coconut milk served with a honey and sesame dipping sauce

### ***West Indies Spiced Shrimp \$23.95 dz***

Gulf shrimp tossed in traditional Trinidad spices served on Jamaican Bammy bread

### ***Vegan Jerk Empanada \$26.95 dz***

Island spiced beans, rice, peppers, onion & cilantro served in a flaky empanada crust

### ***Pork Pot Stickers \$16.95 dz***

Tender shredded pork and Asian vegetables, steamed then sautéed in chili oil and scallions

### ***Petite Portabella and Provolone Panini \$14.95 dz***

Marinated and grilled portabella mushroom topped with fresh basil pesto and aged provolone. Served on a grilled rustic Italian bread  
(serves approx. 50)

### ***Crab, Cranberry Apple or Bacon Wild Mushroom Stuffed Brie En Croute \$29.95 ea***

Tripped cream brie filled with all natural bacon and wild mushroom wrapped in filo. Baked and served warm with rosemary toast points  
(serves 20-25pp)

### ***Chef Carved Charcuterie Station (per person) \$6.95 pp***

A selection of cured meats and imported cheeses including Prosciutto di Parma, Parmesan Reggiano as well as other Italian classics