

Fall Seasonal Menu



Lunch Buffet | \$30 per person

Soup: Choose One

Autumn Squash Bisque
Broccoli Beer Cheese

Salads: Choose One

Poached Pear Salad
*with Pomegranate, Blue Cheese, Endive,
Field Greens, Walnuts, and Maple Vinaigrette*
Shaved Brussels, Broccoli and Kale Slaw
with Cranberry and Pepitas
Julienne Vegetable Salad
with Iceberg Lettuce and Miso Ginger Dressing

Entrée: Choose Two

Pork Tenderloin
with Fruit Chutney
Chicken Pot Pie
Lemon Garlic Mahi Mahi
with Fried Capers and Herbs
Short Rib Stroganoff
with Egg Noodles and Crimini Mushrooms
Butternut Squash Ravioli (Vegetarian)
with Sage Cream and Roasted Shishito Peppers
Tofu-Chickpea Curry (Vegan)
*with Spaghetti Squash, Tomato and Spinach served with
Jasmine Rice*

Accompaniments: Choose Two

Steamed Baby Potatoes
Wild Rice Pilaf
Haricot Verts with Almonds
Autumn Roasted Vegetable medley

Desserts: Choose Two

Pumpkin Cheesecake, Red Velvet Cake,
Black Forest Cake, Apple Crisp

Fall Seasonal Breaks

AM | \$16 per person

Apple Compote and Cranberry Yogurt Parfaits
Pumpkin Muffins
Ohio Sausage and Sweet Potato Strata
Kashi Bars
Coffee, Tea, Water and Juices

AM | \$18 per person

Fruit Skewers
Croissant Breakfast Sandwiches *with Ham and Swiss*
Cranberry-Orange Scones *with Apple Butter*
Kind Bars
Coffee, Tea, Water and Juices

PM | \$16 per person

Ohio Turkey Meatballs *with Caramelized Onion Gravy*
Cheese and Vegetable Display *with Red Pepper Boursin Dip*
Yogurt Pretzels
Green Apple Slices *with Carmel and Nuts*
Hot Spiced Apple Cider
Orange and Rosemary Infused Water

PM | \$18 per person

Buffalo Chicken Dip *with Naan bread and Celery Sticks*
Focaccia Portobello Sandwich Bites
Harvest Bagged Mixed Nuts
Pumpkin Pie Shooters
Hot Spiced Apple Cider
Mixed Berry Infused Water
Water and Assorted Sodas

Fall Hors D'oeuvres | \$4 per person

Apple Tarts with Caramelized Onion and Fennel Slaw
Smoked Duck Crostini with Mustard Aioli and Pickle Medley
Butternut Squash Arancini with Tomato Jam
Sweet & Spicy Bacon Wrapped Shrimp