

# FALL SEASONAL MENU

## Breakfast

Yard Seasonal Breakfast  
\$16 per person

Apple Compote and Cranberry Yogurt Parfaits  
Plum Breakfast Bars  
Chorizo and Sweet Potato Egg Strata  
House Pumpkin Bread with Cinnamon Butter  
Coffee, Tea, Juices

Grandview Seasonal Breakfast  
\$18 per person

Toad in a Hole (Egg inside Brioche)  
Caramel Apple Crepes with Cinnamon Whipped Cream  
Sliced Stone Fruit and Fresh Cherries  
Bacon and Cheddar Scones  
Coffee, Tea, and Juices

## Breaks

Yard Seasonal Break  
\$16 per person

Pierogies with Caramelized Onion and Sour Cream  
Vegetable Display with Red pepper Boursin Dip and White Bean Hummus  
Mixed Nuts, Almonds and Cashews  
Beignets with Cinnamon Sugar  
Infused Water: Hibiscus and Berry

Grandview Seasonal Break  
\$18 per person

Potato and Sunchoke Latkes with Horseradish Cream  
Grilled Focaccia Mushroom Toast with Ricotta and Arugula  
Assorted Bagged Popcorn  
Pumpkin Trifle  
Hot Spiced Apple Cider

## Hors D'oeuvres

\$4 per piece

Mushroom Toast with Buttermilk Ricotta and Greens  
Rabbit Rillettes on Crostini with Gooseberry and Cider Compote  
Goat Cheese Stuffed Dates Wrapped in Black Forest Ham  
Pigs in a Blanket with Spanish Chorizo  
Pork Shiu Mai Dumplings in Szechuan Ponzu  
Duck Confit Wonton Tacos with Ricotta Salad and Pea Shoots

## Lunch Buffet

\$30 PER PERSON  
INCLUDES ROLLS & BUTTER AND ICED TEA

### Soup: Choose One

Guinness Beef, Cabbage and Root Vegetable Stew  
Lentil Soup with Italian Sausage and Fennel  
Curry Roasted Cauliflower with Coconut Milk and Cashews

### Salads: Choose One

Chicory Salad with Persimmon, Pomegranate, Manchego Cheese, Walnuts,  
Maple Vinaigrette  
  
Baby Spinach, Mandarin Orange, Toasted Almond, Cranberry, Smoked  
Gouda, Brioche Croutons, Honey-Sesame Vinaigrette  
  
Buckwheat Soba Noodle Salad with Vegetables and Peanut Dressing

### Entree: Choose Two

Tandoori Chicken with Masala Sauce  
  
Turkey Ricotta Meatballs with Bucatini and Tomato Sauce  
  
Mojo Pork Tenderloin with Adobo Sauce and Roasted Chayote Squash  
  
Sous Vide Tri-tip Steak with Smoked Onion Soubise and Mushrooms  
  
Crab Stuffed Trout with Miso Butter and Red Pepper Coulis  
  
Butternut Squash Ravioli with Sage Cream and Shishito Peppers (Vegetarian)  
  
Corn Arepas with Jackfruit Carnitas, Coconut Sour Cream and Pico de Gallo  
(Vegan)

### Accompaniments: Choose Two

Whipped Sweet Potatoes  
Confetti Basmati Rice  
Redskin Potato Ragout  
Brussels Sprouts  
Szechuan Chinese Green Beans  
Maple Glazed Carrots

### Dessert: Choose Two

S'mores Tart  
Warm Apple Galette with Vanilla Bean Ice Cream  
Cherry Clafoutis  
Pumpkin Cookie Butter Cheesecake