Climate-Friendly Seasonal Menu
FALL / WINTER 2023
Before placing your order, please inform your server if a person in your party has a food allergy.

Within this menu listing, items marked with an * are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please Note: Vendor facilities are not nut free.
BREAKFAST À LA CARTE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Muffins Filled with Apple</td>
<td>35.00 per dozen</td>
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<tr>
<td>Mini Muffins Filled with Salted Butter Caramel</td>
<td>35.00 per dozen</td>
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<tr>
<td>Mini Apple Turnovers</td>
<td>28.00 per dozen</td>
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<tr>
<td>Vegan Coconut Vanilla Chia Overnight Oats with Coconut Milk</td>
<td>5.75 each</td>
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<tr>
<td>Croissant Donut</td>
<td>58.00 per dozen</td>
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<tr>
<td>Gourmet Danish Cinnamon Bun</td>
<td>42.00 per dozen</td>
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<tr>
<td>My Grandma’s Pumpkin Coffee Cake</td>
<td>38.00 per cake</td>
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<tr>
<td>(16 Slices)</td>
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<tr>
<td>Pumpkin Tea Bread</td>
<td>22.50 per bread</td>
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<tr>
<td>Banana Walnut Tea Bread</td>
<td>22.50 per bread</td>
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BREAKFAST BUFFETS

All prices are per person.

Breakfast Buffet 22.50
- Seasonal Assorted Breakfast Pastry
  (Pumpkin Tea Bread, Mini Croissants, Pecan Sticky Buns)
- Vegan Coconut Vanilla Chia Overnight Oats with Coconut Milk
- Fresh Berry Bowl
- Spinach & Cheese Breakfast Soufflé
- Coffee & Fresh Orange Juice

Hot Breakfast Buffet 22.50
- Cranberry Cream Cheese Baked French Toast with Maple Syrup
- Autumn Hash Brown Breakfast Skillet with Shredded Potato, Butternut Squash & Red Pepper
- Greek Yogurt Parfaits with Cinnamon Apple Compote & Homemade Granola
- Mini Apple Turnovers
- Assorted Tea Breads
- Coffee & Fresh Orange Juice

HOT BREAKFAST À LA CARTE

Cranberry Cream Cheese Baked French Toast (Minimum of 10 Guests) 75.00 with Maple Syrup

Kale, Potato & Butternut Squash Frittata (Serves 16) 38.50
SANDWICHES
All prices are per person. Includes Chips & Cookies.

Turkey & Roast Maple Glazed Apple 16.75
with Brie, Mayo, Arugula on Brioche

Curried Chickpea Salad 16.75
with Lettuce, Tomato, & Red Onion
on Vegan Wrap

Mushroom Reuben 16.75
Sautéed Spiced Mushrooms, Pickled Red Cabbage,
Swiss Cheese, Russian Dressing on Marble

SALADS
All prices are per person. Includes Chips & Cookies.

Arugula Salad 13.75
Roasted Butternut Squash, Dried Cranberries,
Red Onions, Parmesan, Vinaigrette

Harvest Salad 14.75
Winter Greens, Wild Grain Rice, Roast Sweet Potato,
Toasted Pecans, Apples, Goat Cheese, Balsamic Vinaigrette

Buffalo Kale Caesar 10.75
Shredded Kale, Shaved Parmesan, Cherry Tomatoes,
Seasoned Croutons, Buffalo Caesar Dressing

GRAIN BOWLS
Served in compostable round bowl. All prices are per person,
minimum order of 8 people per grain bowl.

Quinoa & Brussels Sprouts 14.75
with Baby Spinach, Goat Cheese, Diced Apple,
Orange-Thyme Vinaigrette

Quinoa & Korean BBQ Tofu 16.50
with Quinoa, Seasonal Stir-Fried Veggies,
Red Leaf Lettuce

Pearled Couscous & Winter Greens 15.25
with Roasted Carrots, Pumpkin Seeds,
Shredded Beets, Tahini Dressing
BUFFETS

All prices are per person, minimum of 10 guests.

Hot Buffet 1  34.00
- Arugula Salad with Roasted Butternut Squash,
  Dried Cranberries, Red Onions, Shaved Parmesan,
  Vinaigrette
- Dinner Rolls & Butter
- Roasted Red & Golden Beets
- Oven Roasted Root Vegetables with Rosemary and Thyme
- Butternut Squash Ravioli with Brown Butter Sage Sauce (v)
- Cider Glazed Chicken Sliced Over a
  Bed of Shaved Purple Cabbage with Golden Raisins
- Berry Crumble Bars

Hot Buffet 2  24.50
- Black Beans
- Cilantro & Lime Rice
- Lettuce
- Pico de Gallo
- Cheddar Cheese
- Sour Cream & Vegan Chipotle Aioli
- Chili Lime Tofu
- Shredded OR Grilled Chipotle Chicken
- Soft Flour & Hard-Shell Tortillas
- Chocolate Filled Churros
+ Add Tortilla Chips & Salsa for an additional cost*

STATIONARY PRESENTATION

All prices are per person, minimum of 15 guests.

Taste of Autumn Board  9.50
Apple, Sage & Chèvre Dip, Roasted Cauliflower & Pumpkin Dip,
Date, Walnut and Mascarpone Cheese Spread with Cranberry
Garnish. Served with French Baguette & Assorted Crackers

RECEPTION STATION

All prices are per person.

Sliders  21.50
- Tofu Banh Mi Slider - Daikon Radish, Carrots, Cucumber,
  Cilantro & Sriracha Served on Vegan Slider Roll (Served Hot)
- Beyond Burger Slider - Sliced Oven Roasted Local Tomatoes
  Avocado, Caramelized Onion, Pickled Slaw, Chipotle Aioli
  Served on Vegan Slider Roll (Served Hot)
- Falafel Wrap - Hummus, Cucumber, Pickled Red Cabbage
  & Arugula Served on Pita (Served Cold)
- House-Made Sea Salt Chips

DESSERT STATION

Price is per person. Onsite attendant required.

Local Farm Apple Cider Donuts  5.50
served with Vanilla Ice Cream & Hot Apple Cider

DESSERT À LA CARTE

Individual Apple Crumb Petsi Pie  6.75 each
with Homemade Whipped Cream
{Minimum Order 1 Dozen}

Individual Chocolate Bourbon Pecan Petsi Pie  6.75 each
with Homemade Whipped Cream
{Minimum Order 1 Dozen}

Individual Mixed Berry Petsi Pie  6.75 each
with Homemade Whipped Cream
{Minimum Order 1 Dozen}

White Chocolate Cranberry Bar  3.75 each
Cranberry Apple Crumble Bars  2.75 each

PASSED APPS

Sold per Dozen. Minimum of two dozen per order.

Butternut Squash Arancini  3.50
Fig & Goat Cheese Focaccia  3.75
Quinoa & Zucchini Fritter (gluten-free)  3.50
Sour Cream & Apple Latkes  3.00
Goat Cheese Stuffed Date with Bacon  3.50