

Harvest

CATERING MENU

Good Food
Brings People
Together

FARM-TO-TABLE FLAVORS FOR A BEAUTIFULLY DELICIOUS SEASON

GRAZING BOARDS

BEAUTIFULLY CURATED. SEASONALLY INSPIRED.

Fall Cheese & Meat Board

A seasonal selection of artisanal cheeses, cured meats, fresh and dried fruit, spiced nuts, local honey, fig jam, seasonal garnishes and rustic crackers.

Seasonal Hummus Trio

Trio of house-made hummus (roasted red pepper, maple roasted butternut squash and classic herb) served with grilled pita chips, seasonal vegetables and olives.

GREEN SALADS

FRESH. SEASONAL. VIBRANT.

Autumn Orchard Salad (V, GF)

Baby greens, crisp apple, dried cranberries, goat cheese, candied pecans & maple-cider vinaigrette.

Roasted Pear & Arugula Salad (V, GF)

Baby arugula, roasted pear, shaved Parmesan, toasted walnuts, pickled red onion & balsamic vinaigrette.

SEASONAL SIDE SALADS

THE PERFECT COMPLEMENT.

Roasted Sweet Potato & Farro Harvest Salad (V)

Herbed farro, roasted sweet potato, dried cranberries, baby kale, pumpkin seeds & cider vinaigrette.

Apple Cider Broccoli Crunch (V, GF)

Fresh broccoli, Honeycrisp apple, shredded carrot, dried cranberries & sunflower seeds tossed in creamy cider dressing.

FALL ENTRÉES

COMFORT MEETS CREATIVITY

Maple-Dijon Roasted Chicken (GF)

Herb-roasted chicken finished with maple-Dijon glaze, caramelized apples & crispy sage.

Red Wine Braised Beef Short Ribs (GF)

Slow-braised beef, roasted pearl onions & root vegetables finished with a rich red wine demi-glaze.

Butternut Squash & Wild Mushroom Lasagna (V)

Roasted butternut squash, wild mushrooms, spinach, ricotta, mozzarella, Parmesan & sage béchamel.

Harvest Pub-Style Shepherd's Pie

Slow-braised seasoned beef, peas, carrots & onions topped with buttery Yukon Gold mashed potatoes and baked until golden.

FALL DESSERTS

SWEET ENDINGS.

Apple Cider Donut Bread Pudding

Warm cinnamon-spiced bread pudding with cider caramel.

Maple Pecan Cheesecake Bars

Creamy cheesecake, maple caramel & toasted pecans.

Salted Caramel Apple Crumb Bars

Spiced orchard apples, buttery oat crumble & salted caramel.