

# Breakfast

## Simple Fare Continental V \$13.95

Assorted Breakfast Pastries served with a Fresh Fruit Salad,  
Assorted Juices and Freshly Brewed Coffee

## Assorted Bagel Platter V \$3.50

With a Variety of Preserves, Cream Cheeses, and Butter

## Freshly Baked Muffins V \$2.75

With Assorted Preserves and Butter

## Sliced Coffee Cakes V \$2.75

An Assortment of Fresh Baked Coffee Cakes

## Assorted Breakfast Pastries V \$4.25

Freshly Baked Croissants, Scones, and Muffins,  
with Preserves, and Butter

## Bagels with Smoked Salmon \$13.95

Served with Sliced Tomato, Eggs, Red Onion, Capers, and Assorted Cream Cheeses

## Freshly Baked Quiche (Requires 48 hour Notice) V

Freshly Baked in Assorted Sizes and Flavors

Medium – 7 1/2 “ \$12.95

Large – 11” \$24.95

Choice of: Lorraine, Seasonal Vegetable, Tomato & Feta, Spinach & Feta,  
Ham and Cheese, or Artichoke and Mushroom

# Hot Breakfast

Classic French Toast V \$7.95

Served with Maple Syrup

Seasonal Frittata V GF

Veg - Full Pan \$49.95 ½ Pan \$89.95 Meat - Full Pan \$59.95 ½ Pan \$99.95

Traditional Baked Omelet with Potatoes and Vegetables.  
Available with Meat or Vegetarian.

Egg and Cheese Sandwiches V \$3.95 \$5.95 w/Meat/Veggie

Available Plain or with Ham, Bacon, Sausage, Turkey Sausage, or Seasonal Vegetables.  
Served on your choice of: Bagel, Croissant, or English Muffin

Home fried Potatoes VE GF DF \$2.25

Breakfast Meats GF DF \$3.25

Bacon, Ham, Pork or Turkey Sausage

# Breakfast Packages

Burrito Bar (minimum 10) \$17.50

Choice of Burritos, Seasonal Fruit, Home fries, Salsa, Sour Cream, Juice and Coffee  
Choice Of: Egg and Cheese, Vegetable, Ham, Bacon, Sausage, Chicken Sausage, Meat Lovers and All Veggie(Vegan)

Breakfast Sandwich Bar (minimum 8) \$15.50

Choice of Breakfast Sandwiches, Seasonal Fruit, Home fries, Juice and Coffee  
Choice Of: Egg and Cheese, Sausage, Turkey Sausage, Bacon, Ham, Spinach and Feta

Heathy Fit (minimum 8) V GF \$13.95

Yogurt and Oatmeal Bar, Seasonal Fruit, Juice and Coffee  
Served with: Brown Sugar, Honey, Raisins, Walnuts, Granola and Fresh Berries

# Fresh Fruit and Yogurt

Sliced Fruit Platter **VE GF DF** S\$65 M\$90 L\$135

Assorted Fruits and Berries

Fresh Fruit Skewers **VE GF DF** \$2.50

Fresh Fruit Salad **VE GF DF** \$3.50

Assorted Fruits and Berries

Berries and Cream **V GF** \$5.95

A Variety of Fresh Berries served with a Chantilly Cream

Assorted Yogurts **V GF** \$2.25

Yogurt Parfaits **V** \$5.50

Strawberry and Vanilla Yogurt with Assorted Berries and Granola (*can be pre-assembled or "make your own"*)

Overnight Oats Parfait **V DF** \$5.50

Rolled Oats with Almond Milk topped with Fresh Berries and Granola

(*can be pre-assembled or "make your own"*)

## Beverages

Box of Fresh Brewed Coffee and Tea \$25

Assorted Bottled Juices \$2

Orange and Grapefruit Juice \$15 gallon

Box of Fresh Brewed Ice Tea \$25

Box of Fresh Brewed Ice Coffee \$25

Box of Lemonade \$25

Box of Fresh Brewed Half and Half \$25

Assorted Still and Sparkling Water \$1.95

Assorted Snapple \$2.25

Assorted Soda \$1.95

# Sandwich Platters

## Intern Sandwich Platter \$9.95

Served with Homemade Potato Chips

## Apprentice Sandwich Platter \$12.95

Served with Homemade Potato Chips and Assorted Cookies and Dessert Bars

## Corporate Sandwich Platter \$14.95

Served with Choice of Salad, Chips, and Assorted Cookies and Dessert Bars

## Simple Fare Sandwich Platter \$16.95

Served with Choice of Salad, Chips, Sliced Seasonal Fruit Platter, and Assorted Cookies and Dessert Bars

## Executive Sandwich Platter \$15.95 (24hr notice)

Served with Choice of Deluxe Salad, Chips, and Assorted Cookies and Dessert Bars

## Simply Elegant Sandwich Platter \$17.95 (24hr notice)

Served with Choice of Deluxe Salad, Chips, Sliced Seasonal Fruit Platter and Assorted Cookies and Dessert Bars

## Health Smart Sandwich Platter \$13.95

Assorted Vegetarian, Roast Turkey and Grilled Chicken Sandwiches served with Choice of Salad, Assorted Whole Fruit, and Homemade Granola Bars

## Deluxe Sandwich Platter \$24.95 (24hr notice)

Assorted Sandwiches served with Choice of Deluxe Salad, Chips, Sliced Seasonal Fruit Platter, and Assorted Mini Pastries

## Simple Fare Boxed Lunch \$14.95

Assorted Sandwiches served with Chips, Cookie, Fruit and Bottled Water

## Executive Boxed Lunch \$15.95

Assorted Sandwiches served with Pasta Salad, Cookie, Fruit and Bottled Water

We Can Provide GLUTEN FREE, VEGETARIAN, and VEGAN options upon request.

Add Onion Dip \$1pp

# Salads

## Classic Caesar Salad V

\$3.95/\$7.95

Crisp Romaine topped with Homemade Croutons and Parmesan Cheese

## Greek Salad V GF

\$4.95/\$8.95

Mixed Greens topped with Feta Cheese, Tomatoes, Cucumber, Bell Peppers, Kalamata Olives, and Red Onion

## Apple Walnut Salad V GF DF

\$4.95/\$8.95

Mixed Greens with sliced Apples, and Candied Walnuts

## Cranberry Walnut Salad V GF

\$4.95/\$8.95

Mixed Greens with Dried Cranberries, Candied Walnuts, and Blue Cheese Crumbles

## Cherry Goat Cheese Salad V GF

\$4.95/\$8.95

Mixed Greens with Dried Cherries, Candied Walnuts, and Goat Cheese Crumbles

## Pear Salad V GF

\$4.95/\$8.95

Mixed Greens with Fresh Pears, Candied Walnuts, Cherry Tomatoes, and Goat Cheese Crumbles

## Citrus Salad V GF DF

\$4.95/\$8.95

Mixed Greens with Mandarin Oranges, Grapefruit Segments, and Bell Peppers

## Strawberry Spinach Salad V GF

\$4.95/\$8.95

Baby Spinach topped with Fresh Strawberries, Toasted Sliced Almonds, and Goat Cheese Crumbles

## Gorgonzola Spinach Salad V GF

\$5.95/\$9.95

Baby Spinach topped with Crispy Bacon and Gorgonzola Crumbles

## Spinach and Portobello V GF

\$4.95/\$8.95

Baby Spinach topped with Portobello Mushrooms, Roasted Red Peppers, and Goat Cheese

## Salad Toppers DF

Choose from: Grilled Chicken, Grilled Shrimp, \*Grilled Salmon, or \*Grilled Steak Tips

\$4

\$6

\$7

\$7

# Deluxe Salads

(24 hour Notice)

Sesame Chicken Salad DF \$10.95

Crisp Romaine topped with Teriyaki Chicken, Crispy Asian Noodles, Roasted Peanuts, and Mandarin Oranges

\*Grilled Sesame Salmon Salad DF \$13.95

Crisp Romaine topped with Grilled Sesame Salmon, Cucumber, Red Onion, and Mandarin Oranges

Caprese Salad V GF \$9.95

Mixed Greens topped with Sliced Fresh Mozzarella and Vine Ripe Tomatoes

Pecan Chicken Salad \$10.95

Mixed Greens with Pecan Crusted Chicken, Poached Pears, Dried Cranberries, and Blue Cheese

# Composed Salads

(24hr notice)

Pesto Pasta Salad V \$4.95

Pasta tossed with Sundried Tomatoes, Pesto, and Parmesan Cheese

Orzo Salad V \$4.95

Orzo tossed with Roasted Red Peppers, Baby Spinach, Feta, and Greek Dressing

Red Bliss Potato Salad V GF DF \$3.95

Red Bliss Potatoes with Red Onion, Celery, Garlic and Seasoning tossed with Mayo

Primavera Pasta Salad V DF \$4.95

Pasta Tossed with Seasonal Vegetables

# Cold Entrée Platters

(24hr notice)

\*Asian Beef and Vegetables DF \$13.95

Sliced Asian Marinated Beef with Sautéed Vegetables over Sesame Noodles

Lemongrass Pork Loin DF \$12.95

Sliced Lemongrass and Ginger Marinated Pork Loin over Thai Noodles

Grilled Chicken and Vegetables GF \$11.95

Grilled Marinated Chicken over Roasted Seasonal Vegetables, topped with Sundried Tomato Tapanade

Salmon and Asparagus GF DF \$13.95

Grilled Honey Lemon Salmon served atop an Asparagus and Pepper Salad

Shrimp and Tortellini \$14.95

Grilled Jumbo Shrimp over Lemon Herb Tortellini Salad

\*Grilled Steak and Southwest Corn GF DF \$14.95

Grilled Steak with a Roasted Corn and Black Bean Salad

## Party Trays

Available in Half and Full Pans

Meat, Vegetable V or 3 Cheese Lasagna V

Veg- ½ \$54.95 F \$84.95

Meat ½ \$59.95 F \$99.95

4 Cheese Baked Ziti V

½ \$49.95 F \$79.95

Chicken Broccoli and Ziti

½ \$59.95 F \$99.95

Spaghetti and Meatballs

½ \$59.95 F \$89.95

Ravioli (Cheese, Spinach and Cheese, Butternut Squash) V ½ \$55.95 F \$99.95

# Simple Fare Packages

## Simple Fare Lunch (minimum 10)

\$15.95

### Choice of 2:

Baked Ziti **V**                      Chicken Parmesan  
Chicken Broccoli and Ziti      Sausage Peppers and Onion **DF**  
Eggplant Parmesan **V**              Lemon Artichoke Chicken  
Chicken Marsala                      Chicken Picatta  
Turkey Tips with Peppers and Onions **GF DF**

### Choice of 2:

Rice Pilaf **VE GF DF**              Roasted Vegetables **VE GF DF**  
Mashed Potatoes **VE GF**          Roasted Potatoes **VE GF DF**  
Quinoa Salad **VE GF DF**          Broccoli **VE GF DF**  
**Choice of 1:**  
Garden Salad **VE GF DF**          Caesar Salad **V**  
Greek Salad **V GF**                  Cranberry Walnut **V GF**

## Greek Package (minimum 10)

\$15.95

### Choice of 3:

Chicken Kebobs **GF DF**      Lamb Kebobs (add \$2) **GF DF**  
Steak Kebobs **DF**              Veggie Kebobs **VE GF DF**

Served with Falafel, Rice, Pita bread, Greek Salad, Tzatziki and Hot Sauce

## Protein Bar (minimum 10)

\$17.95

### Choice of 2:

Grilled Steak Tips **DF**  
Grilled Marinated Chicken **GF DF**  
Grilled Shrimp **GF DF**  
Grilled Salmon (add \$2) **GF DF**

### Choice of 2:

Rice Pilaf **VE GF DF**              Roasted Vegetables **VE GF DF**  
**GF** Quinoa Salad **VE DF**          Broccoli **VE GF**  
**Choice of 1:**  
Garden Salad **VE GF DF**          Caesar Salad **V**  
Greek Salad **V GF**                  Cranberry Walnut **V GF**



### Mixed Grill Lunch (minimum 10)

\$17.95

#### Choice of 3:

BBQ Chicken GF DF

Grilled Marinated Chicken GF DF

Grilled Steak Tips DF

Teriyaki Chicken DF

Turkey Tips GF DF

Grilled Shrimp GF DF

Grilled Sausages GF DF

Grilled Pork Chops GF DF

#### Choice of 2:

Potato Salad V GF DF

Cole Slaw V GF DF

Quinoa Salad VE DF

Garden Salad VE GF DF

Caesar Salad V GF

Greek Salad V GF

### Simple Fare BBQ (minimum 10)

\$18.95

Served with Cornbread

#### Choice of 3:

Pulled Pork GF DF

Pulled Chicken GF DF

Brisket GF DF

St. Louis Rib GF DF

Buffalo Chicken GF DF

Smoked Chicken GF DF

Smoked Sausage GF DF

Smoked Tofu VE GF DF

#### Choice of 3:

Potato Salad V GF DF

Cole Slaw V GF DF

Pesto Pasta Salad V

Mashed Potato V GF

Mac n Cheese DF

Garden Salad VE GF DF

Roasted Potatoes VE GF DF

Roasted Vegetables V GF DF

### Mediterranean Lunch Platter (minimum 10) GF

\$15.95

Grilled Chicken, Grilled Beef Skewers, Stuffed Grape Leaves, Olives, Feta, Hummus and Tatziki Sauce.  
Served With Orzo Salad, Greek Salad and Pita Bread.

### Cold Buffet Lunch (minimum 10)

\$18.50

Choice of 2 Cold Entrée Platters, Choice of Salad and Assorted Cookies and Dessert Bars

# Hors D'Oeuvre Platters

Small 10-15people Medium 20-25people Large 35-40people

**Fruit and Cheese Display** V GF S\$65 M\$90 L\$125

Served with Assorted Crackers

**Baked Brie** V GF \$75

Stuffed with your choice of: Apricot, Cranberry Pecan, or Walnut and Brown Sugar

Served with assorted Crackers and Sliced Breads

**Mediterranean Platter** GF S\$75 M\$105 L\$145

Prosciutto, Salami, Capicola, Roasted Peppers, Artichokes, Grilled Eggplant, Mushrooms, Marinated Mozzarella, Provolone, Olives, and Roasted Garlic

Served with Assorted Breads

**Tuscan Antipasto Platter** GF S\$75 M\$105 L\$145

Prosciutto, Salami, Capicola, Provolone, Olives, and Roasted Garlic with Sundried Tomato Pesto and Rosemary White Bean Puree

Served with Assorted Breads

**Middle Eastern Platter** V GF S\$60 M\$85 L\$130

Hummus, Tabbouleh, Grape Leaves, Olives, and Tomato-Cucumber-Feta Salad

Served with Pita Wedges

**Poached Salmon Platter** GF \$105.95

White Wine Poached Salmon topped with Cucumber Slices and Served with Dill Cream Sauce

**Southwest Platter** V GF S\$60 M\$85 L\$130

Salsa, Guacamole, Corn and Black Bean Salad, Sour Cream, and Pico de Gallo

Served with Tortilla Chips

**Grilled Vegetable Platter** VE GF DF S\$55 M\$85 L\$125

Assorted Seasonal Vegetables drizzled with a Balsamic Glaze.

# Hors D'oeuvre Platters

## Focaccia Station \$5.95pp

- Homemade Salsa VE
- Tomato, Basil and Fresh Mozzarella V
- Jerk Chicken with Pineapple Salsa
- White Bean and Rosemary Puree VE
- Sundried Tomato and Basil Tapenade VE
- Kalamata Olive Tapenade VE

Choose Three. Served with Focaccia Squares

## Chili Lime Shrimp Platter GF DF S\$90 M\$125 L\$165

Served with Lime Wedges

## Tequila Lime Shrimp GF DF S\$90 M\$125 L\$165

Served with Salt and Lime Wedges

## Bourbon Brown Sugar Shrimp GF DF S\$90 M\$125 L\$165

## \*Sliced Tenderloin Platter GF DF \$Market

Herb Marinated Sliced Tenderloin served with Horseradish Sauce and Rolls

## Dips GF

Serves 20-25

- Spinach and Artichoke V \$60
- Buffalo Chicken \$80
- Crab \$90
- Taco \$75 (Can be made vegetarian)
- Southwestern \$60

Served with Tortilla Chips, Pita Chips, or House Cooked Potato Chips

# Hors D'oeuvres

## Seafood

Chili Lime Shrimp GF DF	\$2.75
Tequila Lime Shrimp GF DF	\$2.75
Bourbon Brown Sugar Shrimp GF DF	\$2.75
Scallops wrapped in Bacon GF DF	\$Market
Crab Cake with Tartar Sauce DF	\$3.25
*Seared Scallops GF DF	\$Market
Scallops wrapped in Bacon GF DF	\$Market
Grilled Salmon Brochette GF DF	\$3.95
*Seared Tuna GF DF	\$3.50
*Assorted Sushi GF DF	\$3.95

## Beef, Lamb and Pork

Steak and Egg Rolls	\$2.75
Chorizo and Date Wrapped in Bacon GF DF	\$2.75
*Beef Satay with Peanut Sauce DF	\$2.75
Prosciutto and Melon GF DF	\$2.75
*Sliders (Beef or Pulled Pork)	\$3.50
Sausage and Fontina Stuffed Mushroom	\$3.50
*Mini Beef Wellington	\$3.50

## Poultry

Duck Confit Egg Rolls with a Ginger Soy Dipping Sauce DF	\$3.75
Chicken Satay with a Peanut Dipping Sauce DF	\$2.50
Coconut Chicken Skewers with an Apricot Dipping Sauce DF	\$2.75
Teriyaki Chicken Skewers with a Plum Dipping Sauce DF	\$2.50
Sesame Chicken Skewer with Ginger Soy Dipping Sauce DF	\$2.75
Pecan Chicken Skewers with Mango Coulis DF	\$3.00
Curry Chicken in a Cucumber Cup GF DF	\$3.00
Buffalo Chicken Egg Rolls	\$2.50
Chicken Quesadilla	\$2.50

## Vegetarian

Tomato, Mozzarella Pesto Skewers V GF	\$2.50
Walnut and Gorgonzola Stuffed Mushrooms V	\$2.75
Spinach and Cheese Stuffed Mushrooms V	\$2.75
Arancini with Pomodoro Sauce and Shaved Parmesan V	\$2.75
Assorted Mini Quiche V	\$2.50
Mac and Cheese Bites V	\$2.50
Buffalo Mac and Cheese Bites V	\$2.50
Butternut Squash Risotto Balls with Pumpkin Sauce V	\$2.75
Veggie Quesadillas V	\$2.50
Endive with Chevre, Grapes and Walnuts V GF	\$3.25
Ricotta, Basil and Tomato Tartlets V	\$2.50
Asparagus Tartlets V	\$2.50
Goat Cheese and Sundried Tomato Tartlets V	\$2.50
Fig Stuffed with Blue Cheese V	\$2.75
Fig and Goat Cheese Tartlets V	\$2.50

# Seafood Entrées

**Shrimp Scampi GF**                      \$14.95

Jumbo Shrimp Sautéed in a Garlic Lemon White Wine Sauce over Linguine

**Salmon**                                      \$12.95

- Grilled with Mango Salsa
- Poached with Dill Crème
- Sesame Seared with a Teriyaki Glaze
- Pan Seared With Lemon
- Pecan Crusted with a Pomegranate Glaze
- Blackened
- Pistachio Crusted

**Baked Stuffed Shrimp**              \$16.95

Jumbo Shrimp Stuffed with a Lemon Crab Parsley Stuffing

# Poultry Entrées

**Chicken Picatta** \$11.95

Pan Seared Chicken sautéed in Lemon, White Wine, Garlic, and Butter Sauce with Capers

**Chicken Marsala** \$11.95

Pan Seared Chicken sautéed with Mushrooms and Ham in Marsala Wine Sauce

**Lemon Artichoke Chicken** \$11.95

Pan Seared Chicken sautéed with Mushrooms and Artichokes in Lemon White Wine Sauce

**Chicken Saltimboca** \$11.95

Pan Seared Chicken sautéed in Lemon Caper Butter Sauce, topped with Prosciutto and Mozzarella

**Chicken Parmesan** \$11.95

Fried Chicken Cutlets topped with Marinara Sauce and Mozzarella

**Chicken Cordon Bleu** \$11.95

Fried Chicken Cutlets stuffed with Prosciutto and Fontina Cheese

**\*Pan Seared Duck Breast** \$21.95

Pan Seared Duck Breast sautéed with Cherries and topped with Balsamic Port Glaze

**\*Grilled Duck Breast** \$21.95

Grilled Duck Breast topped with a Blood Orange Reduction

**Bourbon Pecan Chicken** \$11.95

Pan Seared Chicken sautéed in a Bourbon Molasses Glaze and Topped with Toasted Pecans

**Jamaican Jerk Chicken** GF DF \$11.95

Grilled Chicken Marinated in Jerk Sauce and served with Pineapple Salsa

**Stuffed Chicken Breast** \$14.95

- Spinach and Boursin
- Spinach and Crab
- Orzo and Olive
- Pecan Cranberry

# Pork, Beef and Lamb Entrées

\*Pork Chop GF DF

\$10.95

Pan Seared Pork Chop Sautéed with Vinegar Peppers and Potatoes

\*Bacon Wrapped Pork Loin GF DF

\$10.95

Oven Roasted Bacon Wrapped Pork Loin with Bourbon BBQ Sauce

\*Asian Glazed Pork Loin GF DF

\$10.95

Oven Roasted Pork Loin with an Asian Ginger Glaze with Sweet and Sour Apple Chutney

Beef Short Ribs DF

\$11.95

Braised Beef Short Ribs with Carrots, Celery and Onions in a Red Wine Sauce

Veal Marsala

\$Market

Pan Seared Veal Medallions sautéed with Mushrooms and Ham Prosciutto in a Marsala Wine Sauce

Veal Picatta

\$Market

Pan Seared Veal Medallions sautéed in a Lemon, White Wine, Garlic, and Butter Sauce with Capers

Veal Saltimboca

\$Market

Pan Seared Veal Medallions sautéed in a Lemon Caper Butter Sauce and topped with Prosciutto and Mozzarella

Veal Osso Buco

\$Market

Braised Veal Shank, Carrots, Celery and Onions in a Red Wine Pomodoro Sauce

Braised Lamb Shank

\$Market

Braised Lamb Shank with Carrots, Celery and Onions in a Red Wine Sauce



# Vegetarian Entrées

**Mushroom Risotto V GF**

**\$9.95**

Creamy Risotto Blended with Sautéed Wild Mushrooms and Parmesan Cheese

**Mushroom Marsala V GF**

**\$9.95**

Sautéed Wild Mushroom Medley in a Marsala Wine Sauce

**Eggplant Roulade V GF**

**\$9.95**

Eggplant rolled with Herbed Ricotta and Mozzarella Cheese. Topped with Pomodoro Sauce

**Roasted Portobello Mushroom Cap V GF**

**\$9.95**

Oven Roasted Portobello Mushroom Cap stuffed with a Sundried Tomato and Basil Risotto

**Eggplant Parmesan V**

**\$9.95**

Pan Fried Eggplant Cutlets topped with Marinara Sauce and Mozzarella

**Stuffed Acorn Squash V**

**\$9.95**

Oven Roasted Acorn Squash stuffed with an Apricot, Fig and Fresh Herb Stuffing

**Macaroni and Cheese V**

**\$8.95**

Cavatappi Pasta tossed in our Signature Cheese Sauce and Topped with a Cheesy Cracker Crust

**Cavatappi a la Fare V**

**\$9.95**

Cavatappi Pasta sautéed with Sundried Tomatoes, Basil and Artichokes in a Garlic Parmesan Cream Sauce

**Pasta Primavera V**

**\$9.95**

Linguine sautéed with Seasonal Vegetables in a Garlic White Wine Sauce

# Side Dishes

## Starches

Parmesan Polenta Cake V GF	\$3.95
Cherry Farro Risotto V GF	\$4.95
Lemon Asparagus Risotto V GF	\$3.95
Wild Rice Pilaf VE GF DF	\$3.95
Autumn Harvest Rice VE GF DF	\$4.95
Creamy Mashed Potatoes V GF	\$3.95
Roasted Garlic Mashed Potatoes V GF	\$3.95
Roasted Red Bliss Potatoes VE GF DF	\$4.95
Ginger Mashed Sweet Potatoes V GF	\$4.95
Wild Rice Pilaf with Sundried Tomatoes and Pinenuts V GF DF	\$4.95
Wild Rice Blend with Toasted Pecans and Cranberries V GF DF	\$4.95

## Vegetables

Grilled Asparagus VE GF DF	\$4.95
Roasted Cauliflower and Brussel Sprouts V GF	\$4.95
Roasted Brussel Sprouts and Bacon GF	\$4.95
Bourbon Glazed Carrots V GF	\$4.95
Green Beans Almondine V GF	\$4.95
Roasted Seasonal Vegetables VE GF DF	\$4.95
Maple Glazed Roasted Squash V GF	\$4.95
Apple Cinnamon Butternut Squash Puree V GF	\$4.95

# Desserts

Freshly Baked Cookies	\$1
Assorted Brownies and Dessert Bars	\$1.95
Assorted Cookies and Dessert Bars	\$1.95
Assorted Mini Pastries	\$30 per dozen
Assorted Cupcakes	\$20 per half dozen

Before Placing your order, Please inform your server if a person in your party has a food allergy.

\*Consumer advisory warning for raw foods in compliance with the Department of Public Health, we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health