

FALL SEASONAL SPECIALTY MENUS

SEASONAL POTATO SALAD Roasted German Potato Salad

SOUP & SALADS

SEASONAL SALAD
Roasted Beet & Arugula Salad
Topped with Apples & Walnuts
with a Tangy Dijon Balsamic Dressing

SEASONAL SOUP
Grilled Corn & Potato Chowder

ENTREES

SEASONAL CHICKEN Herb Rubbed Airline Chicken with a Maple Bourbon Sauce SEASONAL FISH Ginger Soy Glazed Cod

STUFFED CHICKEN
Apple & Brie with a Honey Glaze

PORK CHOPS Garlic-Bacon Cream Sauce

GLAZED SALMON
Blackened with a Honey-Lime Glaze

SEASONAL VEGAN ENTREE Mediterranean Stuffed Sweet Potato

DESSERTS

CHEESECAKE
Pumpkin Cheesecake layered with Apple Pie Filling
and Apple Crisp Topping

CUPCAKE
Chai Apple Cupcake with Caramel Italian Buttercream

TAILGATE PARTY

\$28 Per Person

Refreshed for one (1) hour*

Additional 30 minutes – Add \$5 Per Person

French Onion Dip with Kettle Chips and Corn Salsa with Corn Tortilla Chips

Ranch and Bleu Cheese Dressings

Choice of three (3)

Additional – Add \$4 Per Person

Jalapeno Poppers with Cheddar Cheese Meatballs with Bourbon Sauce Deep Fried Cheese Curds Southwest Egg Rolls with Chipotle Sour Cream Pork Pot Stickers with Bourbon Glaze BBQ Chicken Wings Buffalo Chicken Dip with Kettle Chips Salsa Con Queso with Tortilla Chips Spinach Artichoke Dip with Pita Points

*See page 24. Minimum of Three (3) Reception Stations/Displays required.

V080124