

SEASONAL MENU IDEAS

AUTUMN

TO START

Salami Roll-Ups

Stuffed with cream cheese & pepperoncinis

Salmon Lox

Served on a house-made garlic crostini topped with pickled red onion

Fig Delight

Served hot with walnuts and crumbled gorgonzola cheese

Caramel Apple Spread

Caramel Apple cream cheese spread served with assorted crackers
& house-made garlic crostinis

ENTREE

Spiral Ham

Baked with Reisling and glazed with peaches

Butternut Squash

Honey roasted and served with cranberries and chunky feta cheese

DESSERT

Apple Cider Donut Poppers

Shaken with cinnamon sugar

Before placing your order,
please inform your server
if a person in your party
has a food allergy.

Our catering team
members are allergen-
awareness trained.

**GLUTEN-FREE
AND VEGETARIAN
OPTIONS AVAILABLE!**



We're happy to accommodate
special dietary needs.

Menu

Create A
CUSTOM
Menu!

*Ask your event
coordinator about
other seasonal menu
items and kitchen
specialties!*

