

# FALL 2025 *Menu*

## APPETIZERS

Boursin Stuffed Mushrooms -  
Topped with crisp bacon and  
gf seasoned bread crumb -  
\$25 / dozen

Cherry BBQ Chicken Meatballs -  
\$16 / dozen

## SOUP & SALAD

Butternut Squash Soup - With  
candied pumpkin seeds and fresh  
herbs - \$4 (8oz) / \$5.50 (12oz)

Autumn Corn-ucopia - Spring mix,  
corn, sweet potato, dried cranberries,  
candied pecans, goat cheese, sherry  
vinaigrette - \$5 / person

## ENTREES

Maple Pan-Jus Rosemary Chicken - \$22

Pecan crusted Pork, Apple Cranberry Relish - \$19

Butternut Squash Ravioli, Sage Brown Butter Alfredo - \$25

## SIDES

Choose one

Sweet Potato Mac & Cheese - With toasted bread crumbs

Roasted Brussel Sprouts - With bacon and onion in a balsamic reduction

Butternut Squash Risotto - Candied pumpkin seeds, fresh sage

## DESSERT

Caramel Pear Buttercake - \$2.75

## BEVERAGES

• Chai Latte - \$55 / gallon • Matcha Latte - \$60 / gallon

