

Fall Menu 2009




sodexo

Cider Glazed Pork



- *Apple Cider Glazed Pork Cutlets with Bacon, Pistachio and Pomegranate relish*
- *Batternut Squash Ravioli with Brown Butter and Sage Cream Sauce*
- *Baby Field Greens, Dried Cranberries, Crumbled Gorgonzola, Candied Walnuts and Cranberry Vinaigrette*
- *Rosemary Roasted Potatoes*
- *Sautéed Broccolini*
- *Fresh Baked Rolls and Butter*
- *Carrot Cake with Cream Cheese Icing and Caramel Sauce*

\$17.75 per person

Guinness Beer Barbecued Ribs

- *Butternut Squash Bisque*
- *Hearts of Romaine with Grilled Peaches, Ribbons of Parmesan Cheese, Toasted Pecans and Maple Vinaigrette*
- *Braised Beef Short Ribs with Guinness Barbecue Sauce*
- *Smoked Gouda Mac and Cheese*
- *Green Beans with Caramelized Shallots and Toasted Pecans*
- *Fresh Baked Rolls with Butter*
- *Bananas Foster Bread Pudding with Dark Rum Crème Anglaise*



\$19.50 per person

Bourbon Chicken



- *Baby Arugula, Manchego Cheese, Candied Walnuts and Poached Pears with Honey Sherry Vinaigrette*
- *Bourbon and Mustard Glazed Breast of Chicken with Sherry Chicken au Jus*
- *Stuffed Portabella Mushrooms with Shallots, Parmesan Cheese, Roasted Tomatoes and Sage*
- *Wild Rice with Roasted Butternut Squash, End of Summer Corn and Leeks*
- *Brown Sugar Glazed Carrots*
- *Fresh Baked Dinner Rolls with Butter*
- *Deep Dish Caramel Apple Pie*

\$18.00 per person

Maple and Mushroom Turkey

- *Baby Field Greens with Mandarin Oranges, Fennel, Apples and Cider Vinaigrette*
- *Maple Glazed Breast of Turkey with Shitake Mushroom and Madeira Sauce*
- *Savory Wild Mushroom and Leek Bread Pudding*
- *Ginger Sweet Potatoes with Roasted Pears*
- *Roasted Autumn Vegetables*
- *Fresh Rolls with Butter*
- *Ultimate Chocolate Cake*



\$17.75 per person

That's Italian



- *Italian Chopped Salad*
- *Garlic Breadsticks*
- *Chicken Breast Vesuvio*
- *Eggplant Parmesan*
- *Orechiette Pasta with Spicy Pomodoro Sauce*
- *Oven Roasted Italian Squash with Tomatoes*
- *Tiramisu*

\$16.75 per person

It's a Wrap

- *Your choice of Classic Spinach Salad with Apple Wood Bacon, Hard Boiled Egg, Tomato, Sliced Mushroom and Red Onion OR Pasta Salad*
- *Soup du Jour*
- *Assorted Wraps*
- *Home Style Cole Slaw*
- *House-Made Potato Chips*
- *Brownies and Assorted Gourmet Dessert Bars*

\$14.25 per person



Service Options

- *All menus presented are priced buffet style. Plated service is available for an additional fee.*
- *Price includes contemporary plastic ware. China service is available for an additional fee.*
- *Complimentary buffet table decorations always included.*
- *Complimentary set-up and break-down service for buffet tables.*
- *House linens are included in buffet price. Specialty linens are available upon request for an additional fee.*

*For further information or to personalize your catered event, please call
Jordon Marsh at (312) 503-7751
or Cali Bergold (312) 503-7753.*

