



Fall Lunch Specials 2024

(48 notice required, available Monday – Friday)

Fall Festival

Blackened Chicken and Tortellini Pasta
Warm Pumpkin Parmesan Cream Sauce &
Spinach garnished with Toasted Pepitas

Fall Mixed Greens Salad
Roasted Butternut Squash, Crumbled Feta
Dried Cranberries & Balsamic Vinaigrette

Roasted Fall Vegetables

Rosemary Rolls and Butter

Iced Fall Sugar Cookies

\$19.95 per guest, 15 person minimum

Harvest Lunch

Roasted Chicken and Wild Rice Salad
Halved Red Grapes, Water Chestnuts, Apple and
Lemon Dijon Scallion Dressing

Mixed Greens & Baby Spinach Salad with
Goat Cheese, Halved Baby Tomatoes,
Cucumber and Lemon Tahini Vinaigrette

Fresh Fruit and Berry Salad

Multi-Grain Rolls and Butter

Gingersnap Cookies

\$18.95 per guest, 15 person minimum

Oktoberfest

Warm Grilled Sausages On a Bed of Sauteed
Onions & Apples with German Mustard on the
side

OR

Warm Chicken Schnitzel
With Hunters Mushroom Sauce

Herb Sauteed Potatoes

Roasted Green Beans Caramelized Shallots

Pretzel Rolls and Butter

Pumpkin Cream Cheese Bars

\$24.95 per guest, 15 person minimum

October Specialty Sandwich Options

*Available as an option with our Deluxe Picnic
Luncheon Menu*

Roasted Turkey and Brie on Baguette
With Cranberry Herb Spread and Romaine

VEGETARIAN: Roasted Butternut Squash,
Pesto Goat Cheese Spread, Caramelized Onions
and Baby Greens on Ciabatta

Featured Fall Salad Option

Quinoa and Broccoli Salad with Golden
Raisins, Sharp Cheddar, Toasted
Pumpkin Seeds and Scallion