



## Fall Lunch Specials 2025

(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

*\$23 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

*\$21 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

*\$25 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