

The first crisp snap of cool air, leaves revealing brilliant colors of red and gold- all changes that herald the coming of Fall! Make sure you "Fall" into ordering our great seasonal specials, only available for a limited time. Contact our Catering department to schedule your next event with delicious food and impeccable service.



BREAKFAST Á LA CARTE SELECTIONS & ADD ONS

Smoked Salmon & Egg Salad Sandwich 1 Sandwich | 450 cal

Minimum Order of 12 Guests

Fresh smoked salmon paired with a creamy caper and dill egg salad, topped with tomato and red onion, served on Naan bread
\$6.05 per guest

PREMIUM ADVENTURE BOX TAKEAWAYS

Minimum Order of 10 Guests

North African Adventure Box ☑ 1 Box | 400 cal

Slices of seasoned chicken breast, green lentil couscous and dried figs, served with Naan bread and a Harissa dipping sauce
\$6.29 per guest

Asian Explorer Adventure Box 1 Box | 250 cal

Pan seared tuna, marinated Asian vegetables, ramen noodle salad and edamame
\$6.29 per guest

PREMIUM TAKEAWAYS SANDWICHES

Minimum Order of 10 Guests

Aphrodite Wrap ☑ V 1 Wrap | 410 cal

Non GMO wrap with beet hummus, potato cauliflower salad, arugula, artichokes, spiced walnuts and cumin pickled vegetables
\$13.59 per guest

Korean BBQ Chicken Banh Mi 1 Sandwich | 590 cal

Slices of Korean BBQ flavored chicken topped with roasted sea salt onions, pickled carrots, fresh jalapeños, cucumbers and cilantro served on an Artisan baguette
\$13.59 per guest

PREMIUM TAKEAWAYS SALADS

Minimum Order of 10 Guests

Thai Beef Salad ☑ 1 Salad | 190 cal

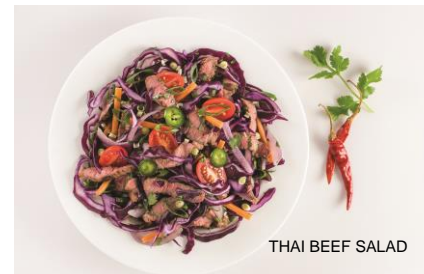
Ponzu lime grilled beef tossed with red cabbage, sweet potatoes, fresh herbs and citrus lemongrass dressing
\$15.39 per guest

Apple Orchard & Pecan Salad 1 Salad | 570 cal

Tart apples, dried cranberries, chevre, roast turkey, cornbread croutons, candied pecans and whole grain mustard dressing
\$16.29 per guest

Spinach, Roasted Grapes & Squash Salad ☑ V 1 Salad | 220 cal

Baby spinach tossed in a maple Dijon vinaigrette, topped with roasted butternut squash, grapes and toasted pepitas
\$15.39 per guest



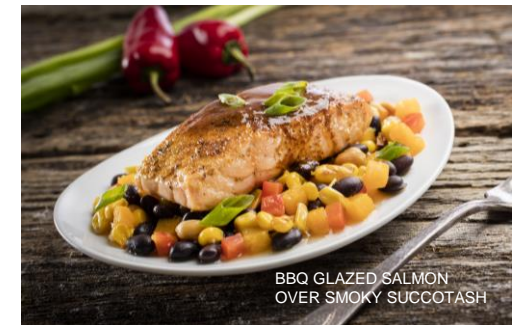
SERVED LUNCHEONS & DINNERS

Mushroom Stroganoff ☑ VG 1 Entrée | 550 cal

Minimum Order of 10 Guests
Lentil penne with a cremini, shiitake & white mushroom vegan bechamel sauce, topped with vegan yogurt and fresh dill
\$18.09 per guest

BBQ Glazed Salmon Over Smoky Succotash 1 Salmon Filet + 4 oz. Succotash | 620 cal

Minimum Order of 10 Guests
Seared salmon filet glazed with citrus-chipotle BBQ sauce, served with a bacon, corn, fava and garbanzo bean succotash
\$22.59 per guest



Consult with our catering team on adding a soup du jour to your package for an additional \$2.99 per guest.

VG VEGAN V VEGETARIAN ☑ MINDFUL

Flavours Catering by Sodexo
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FLAVOURS
by sodexo*

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HORS D' OEUVRES

Sold by the Dozen. Minimum Order of 3 Dozen.

Brazilian Chicken Tostone

1 Tostone | 35 cal

Twice-fried plantains topped with shredded Brazilian chicken, Béchamel sauce and roasted vegetable blend of red onion, zucchini, yellow squash, red and yellow peppers and plum tomatoes, garnished with cilantro

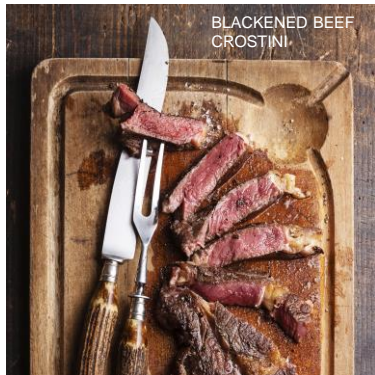
\$14.49 per dozen

Blackened Beef Crostini

1 Crostini | 50 cal

Crostini brushed with basil mustard aioli topped with Cajun blackened tri tip and bleu cheese crumbles

\$18.09 per dozen



SPECIALTY STATIONS

Give Thanks This Season!

1 Patron | 1270-2520 cal

Minimum Order of 25 Guests

Celebrate this Fall season with the ultimate Thanksgiving spread! Package comes choice of roast turkey or smoked ham, choice of four sides, all the traditional Thanksgiving accompaniments and choice of three pies.

Choice of 4 Sides

- Wild Rice with Dried Cherries 4 oz. | 210 cal
- Green Beans with Lemon & Walnuts 4 oz. | 170 cal
- Roasted Brussel Sprouts 4 oz. | 110 cal
- Corn and Green Onion Pudding 4 oz. | 260 cal
- Chipotle Roasted Butternut Squash 4oz. | 190 cal
- Truffle Oil Mashed Potatoes 4oz. | 300 cal
- Glazed Roasted Root Vegetables 4 oz. | 100 cal
- Brown Sugar Glazed Sweet Potatoes 4 oz. | 130 cal
- Brussels Sprouts Salad 3 oz. | 70 cal
- Spinach Salad 3 oz. | 40 cal
- Romaine Salad, Apples & Pecans 3 oz. | 90 cal
- Roasted Beet & Orange Salad 4 oz. | 120 cal

Choice of 3 Desserts –served with whipped cream

- Apple Pie 1 slice | 450 cal
- Pumpkin Pie 1 slice | 380 cal
- Pecan Pie 1 slice | 520 cal
- Sweet Potato Pie 1 slice | 390

Comes with Rolls (1 ea | 160 cal) & Butter, Cranberry Sauce & Traditional Stuffing (2 oz. | 120 cal) and Gravy

\$18.09 per guest

Add On Roast Turkey 3 oz. | 100 cal or Smoked Ham 4 oz. | 130 cal

\$4.00 per guest

Add On Maple Glazed Salmon 3 oz. | 135 cal

\$6.00 per guest

Soft Pretzel Bites Bar V

4 Pretzels + Topping | 290 cal

Minimum Order of 15 Guests

Soft pretzel bites served with your choice of seasonings and dipping sauces

\$7.19 per guest

- Fall Catering Specials and Prices are available through December 1st, 2018.
- 2,000 calories a day is used for general nutrition advice, but calorie needs vary.
- Additional nutritional information available.



BEVERAGES & DESSERTS

Hot Apple Cider Bar

Warm up with the quintessential Fall beverage! Choose from a variety of Hot Apple Ciders, and make it your own with your choice of toppings. Add some delicious sweet treats to make it the perfect afternoon break!

Minimum Order of 15 Guests

Choose two or more to make a bar!

- Classic Hot Apple Cider 8 oz. | 100 cal \$3.53 per guest
- Hot Buttered Apple Cider 6 oz. | 210 cal \$5.33 per guest
- Hot Spiced Cranberry Cider 8 oz. | 140 cal \$4.06 per guest
- Mulled Cider 8 oz. | 160 cal \$4.73 per guest

Add On some Fall Treats to complete the Cider Bar!

Minimum order of 3 dz for the Donut Holes

- Sticky Bun Donut Holes 3 ea | 190 cal \$6.99 per dz
- Maple & Bacon Donut Holes 3 ea | 230 cal \$6.99 per dz
- Blondie Bar 1 Bar | 250 cal \$19.99 per dz
- Chocolate Chess Bar 1 Bar | 260 cal \$19.99 per dz
- Apple Cider Donuts 1 Donut | 200 cal \$19.99 per dz



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