



ANNUAL BENEFIT



... FIRST COURSE ...



ARCADIAN HARVEST LETTUCE & FIG SALAD (GF, V)

*Radicchio, Dried Figs, Red Pear, Spiced Walnuts
Cherry Balsamic Vinaigrette*

RUSTIC COUNTRY BREAD ASSORTMENT (NF)

*Pain Levain Boule, Multigrain Loaf, Assorted Dinner
Rolls, Butter Timbales, Herb Bundle*



... MAIN ENTREES ...



GRILLED FLANK STEAK GREMOLATA (GF, NF)

*Mashed Yukon Gold Potatoes & Charred Broccolini
Roasted Garlic Demi Glace*

SAGE-CRUSTED CHICKEN BREAST (GF, NF)

*Butternut Squash Risotto Cake
Haricot Verts, Yellow Squash & Red Pearl Onions
Riesling Reduction*

LEMON ARUGULA PESTO SALMON FILLET (GF, NF)

*Roasted Fingerling Potatoes
Green Beans, Grape Tomato & Yellow Pepper Medley
Dill Beurre Blanc*

GRILLED BUTTERNUT SQUASH MIGNON (GF, NF, VEG)

*Golden Quinoa "risotto" Cake
Charred Baby Radish & Pickled Red Cabbage
Sweet Pepper Gremolata*



..... DESSERTS



MINI CRANBERRY ORANGE CRUMB BAR (NF, VEG)

Oat Crumble, Cranberry Orange Compote

MINI PUMPKIN SPICE LATTE TART (NF)

Layers Of Caramel & Pumpkin Cremeux, Vanilla Bean Panna Cotta

MINI APPLE PIE BITE (NF)

*Crispy Phyllo Cup, Cinnamon Spiced Apple Filling
Sweetened Whipped Cream, Caramel Drizzle*

MINI VEGAN BLUEBERRY SWIRL CHEESECAKE (GF, V)

*Cashew & Coconut Vegan Cheesecake
Walnut & Date Crust*

MINI COFFEE LOVERS TART (NF)

*Chocolate Tart, Cocoa Nibs, Soft Caramel & Coffee Ganache,
Mocha Whipped Ganache*