Fall Menu

Available until December 31, 2012
Please contact your Catering Sales Representative for assistance in placing your order at 353-2957 or for The School of Management, 353-1513.

Breakfast Enhancements

Ginger Cardamom Scones
$22.00 per dozen

Milk and Bittersweet Chocolate Cranberry Walnut Bars
$19.00 dozen

Roasted Mushroom and Gruyere Quiche
$30.00 serves 8 guests

Caramelized Onion and Parmesan Quiche
$28.00 serves 8 guests

Sun-Dried Roma Tomato and Monterey Jack Quiche
$30.00 serves 8 guests

Hot Double Chocolate
$2.99 per person
**Hors d’Oeuvres**

(Must be ordered in 50 piece increments)

- **Sugar Pumpkin Bisque Shooter**
  - Spiced Crouton
  - $162.50 per 50 pieces

- **Grilled Tuscan Tuna Salad**
  - Fennel, Capers, Olive Oil, Crostini
  - $157.50 per 50 pieces

- **Jonah Crab Gratin Tart**
  - Sweet Cream, Toasted Potato Crumb
  - $147.50 per 50 pieces

- **Smoked Duck Breast**
  - Apple Chutney, Crostini
  - $162.50 per 50 pieces

**Plated Lunch**

- **Native Butternut Squash and Cranberry Salad**
  - Assorted Lettuces, Quinoa, Vermont Maple Mustard Vinaigrette

- **Cider Glazed Salmon Filet**
  - Sweet Corn Risotto, Grilled Vegetables

- **Pumpkin Cheesecake**
  - Ginger Caramel

  - $19.50 per person
Plated Dinner

Roasted Artichoke Tart
Chevre, Simple Greens, Champagne Vinaigrette

Braised Short Rib of Beef “Chasseur”
Mashed Potatoes, Pearl Onions, Baby Vegetables

Whiskey Molasses Pecan Tart
Sweet Cream

$27.00 per person

Autumnal Buffet

New England Cod Chowder

Mixed Green Salad
Great Hill Blue Cheese, Cranberries, Toasted Walnuts, Apple Cider Vinaigrette

Potato Crusted Chicken Breast
Applewood Smoked Bacon and Chive Cream

Wild Sage Seared Salmon Filet
Mulled Cider Blanc

Olive Oil Roasted Fingerling Potatoes

Garden Vegetable Succotash

Ginger Pumpkin Roulade
Mascarpone, Praline

$31.75 per person