

SEASONAL SPECIALS

15 guests minimum

Continental Breakfast

Pumpkin Tea Bread, Citrus Glaze

Homemade Granola Parfait, NY State Cinnamon Apples, Greek Yogurt, Honey

11

Hot Breakfast

Butternut Squash Shakshuka, Grilled Pita

Za'atar Spiced Sweet Potato, Scallion Home Fries

Grilled Black Forest Ham, Cardamom, Brown Sugar Glaze

Maple, Pecan Bread Pudding

Sweet Ginger, Grapefruit Brulee

20

Seasonal PM Break

Spiced Almonds, Cinnamon, Nutmeg, Cloves

Butternut Squash, Tahini Hummus Cups, Seasonal Vegetables

Pecan, Toffee Bites

Apple, Ginger, Agave Agua Fresca

16

Warm Beverages

Belgian Hot Chocolate, Callebaut 53.8%

Dark, Mini Marshmallows

Warm, Mulled, N.Y. State Apple Cider

Cold Brewed Matcha, Sweet Almond Milk

3

Hot Lunch

Choice of two entrees:

Slow Braised Boneless Short Ribs, Hand Peeled Baby Carrots, Rutabaga, Cremini Mushrooms, Red Wine Sauce

Smoked Paprika, Molasses Glazed Salmon, Roasted Bosc Pears

Lemon, Sage Roasted Chicken Thighs, Brandy Apple Cream sauce

Bourbon Glazed Pork Tenderloin, Sour Cherry Compote

Curry Roasted Shrimp, Pumpkin Risotto

Butternut Squash Ravioli, Roasted Shallots, Sherry Cream

Served with Specialty Salads and Sides

Tuscan Kale, Pumpkin Seed Sage Pesto, Aged Parmesan

Wild Mushroom, Potato Gratin

Roasted Brussels Sprouts, Cider Glaze

Dessert

N.Y. State Apple Crisp Tarts

Matcha Panna Cotta, Ginger, Pears

Pumpkin Custard with Whipped Cream and Amarena Cherries

34