



## Seasonal Fall Breaks Menu

AM: \$11 Per Person

Whole Fruit  
Assorted Yogurt  
Apple Stuffed Pancakes  
*with Ohio Maple Syrup*  
Ohio Sausage  
*with Sweet Potato Strata*  
Cranberry-Orange Scones  
*with Apple Butter*

PM: \$11 Per Person

Ohio Cheese Display  
*with Crackers and Seed Bread*  
Ohio Turkey Meatballs  
*with Caramelized Onion Gravy*  
Pumpkin Pie Shooters  
Harvest Mixed Nuts  
Orange Rosemary Infused Water

AM: \$13 Per Person

Sliced Fruit Display  
BYO Yogurt Parfait  
Huevos Rancheros  
*with Tostadas*  
Pumpkin Muffins  
Luna Bars

PM: \$13 Per Person

Cooper Farms Turkey Monte Cristos  
*with Cranberry Relish*  
Blue Jacket Dairy Fried Cheese Curds  
*with Honey Mustard*  
Ohio Maple Chia Pudding  
*with Strawberries and Almonds*  
Pumpkin Spiced Yogurt Pretzels  
Hot Chocolate Bar

AM: \$15 Per Person

Fruit Skewers  
*with Mint Syrup*  
Berry Yogurt Smoothie Shooters  
Croissant Breakfast Sandwiches  
Apple Crème Brule French Toast  
Kind Bars

PM: \$15 Per Person

Vegetarian Sushi  
Hot Chicken Corn Dip  
*with Tortillas*  
Matchamisu Cups  
House Made Spiced Snack Mix  
White Chocolate Covered Cranberries  
Mulled Apple Cider

\*\*\*All AM break include the following: Luck Brothers Regular & Decaf Coffee, Gourmet Hot Tea, Assorted Juice, Bottled Water, and Soda

\*\*\*All PM Breaks include the following: Luck Brothers Regular & Decaf Coffee, Gourmet Hot Tea, Bottled Water, and Soda



## Fall Seasonal Lunch Menu

*Buffet: \$28 Per Person*

### Soup

Autumn Squash Bisque  
*with Spiced Pepitas*

### Salad: Choose One

Baby Spinach Salad  
*Mandarin Orange, Toasted Almond, Cranberry, Smoked Gouda, Brioche Croutons, Honey-Sesame Vinaigrette*

Kale Salad  
*Ancient Grains, Grilled Carrots, Spiced Chickpeas, Tahini Garlic Dressing*

### Entrees: Choose Two

Pork Tenderloin  
*with Apple Chutney*

Roast Chicken  
*with Apple-Sage Stuffing and Cider Veloute*

Seared Salmon  
*with Ginger Orange Relish*

Short Rib Steam Pies  
Herbed Vegetable Risotto  
*with Butternut Squash, fresh herbs, seasonal vegetables, mushrooms, and parmesan cheese*

### Accompaniments

Tri Colored New Potatoes  
Roasted Seasonal Vegetables

### Assorted Desserts

*Buckeye Pie, Pumpkin Cheesecake, Black Forest Cake*



Fall Seasonal Dinner Menu: \$42 Per Person

Soup: Choose One

- Sunchoke and Leek Bisque  
*with Chanterelles and Shoestring Potatoes*
- Ohio Proud Beer Cheese  
*with Crisp Apple and Bacon Lardons*
- Chicken Laksa  
*with Pumpkin and Tomato*

Salads: Choose One

- Poached Pear Salad  
*Pomegranate, Buttermilk Blue Cheese, Endive, Field Greens, Maple Walnut Vinaigrette*
- Harvest Chopped Salad  
*Bacon, Apple, Feta, Cranberry, Pecan*

Entrees: Choose Two

- Jerked Grouper  
*with Coconut Pumpkin Puree*
- Shrimp and Scallop  
*in Smoked Tomato-Herb Butter*
- Bourbon Glazed Chicken  
*with Kumquat Relish*
- Veal Chop  
*with Bacon Jam and Crisp Apple*
- Sliced Hanger Steak  
*with Rosemary Mustard Demi-Glace*

Accompaniments: Choose Three

- Butternut Squash Ravioli  
*with Sage Cream and Charred Shishito Peppers*
- Whipped Sweet Potatoes
- Wild Rice Pilaf  
*with Cranberry and Almond*
- Smashed Red Skin Potatoes  
*With Cheddar Cheese and Scallions*
- Tri-colored Baby Carrots
- Haricot Verts  
*with Brown Butter and Julienne Vegetable*
- Autumn Vegetable medley

Assorted Seasonal Desserts

- Buckeye Pie, Pumpkin Cheesecake, Black Forest Cake*



## Seasonal Fall Hors D'oeuvres

Cold:                      \$3.75 Per Person                      Hot:                      \$3.75 Per Person

Curried Spaghetti Squash  
*with Pumpkin Seeds on Grilled Toast*

Grilled Halloumi Cheese  
*with Fresh Fig Prosciutto and Mint*

Cranberry-Walnut Chicken Salad  
*in Endive Leaves*

Butternut Squash and Sage Arancini

Short Rib  
*with Fig Jam and Blue Cheese Phyllo Tart*

Candied Apple Pork Belly Skewer

Mini Bison Meatloaf

Cold:                      \$4.00 Per Person                      Hot:                      \$4.00 Per Person

Sweet Potato Latkes  
*with Smoked Salmon and Chive Cream*

Chorizo Deviled Eggs

Blue Cheese Tenderloin Crostini  
*with Balsamic Onions*

Chicken Satay  
*with Coconut Pumpkin Spice*

Duck Spring Rolls  
*House Made*

Pork Pot stickers  
*House Made*