



2019 Fall Seasonal Menu

BREAKFAST

Yard Seasonal Breakfast \$17 per person

- Potato Cake Eggs Benedict
- Yogurt Parfait
- With Seasonal Fruit Compote and Granola*
- Oatmeal Stuffed Baked Apples
- Seasonal House-Made Breads
- Pumpkin Swirl, Pear, Jam Crumb Cake, Seasonal Scones*
- Fresh Fruit Skewers
- Coffee, Tea, and Juice

AFTERNOON BREAK

Grand Seasonal Break \$17 per person

- Baked Goat Cheese in Fresh Tomato Basil Sauce
- Served with Grilled Bread*
- Vegetable Crudit 
- With Roasted Carrot Yogurt Dip*
- Parmesan Truffle House French Fries
- Served with Aioli*
- Caramel Panna Cotta Shooters
- With Balsamic Blackberry Compote*
- Ohio Amish Granola Bars
- Hot Spiced Apple Cider

HORS D'OEUVRES

Seasonal Hors D'oeuvres \$4 per piece

- Assorted Sushi Nigiri
- Shrimp Toast
- Goat Cheese Filo
- Nashville Hot Chicken Slider
- Paneer Tikka Kabobs (V)
- Duck Dumplings

LUNCH BUFFET

Lunch Buffet \$30 per person

Soup (Select 1)

- Autumn Squash Bisque with Spiced Pepitas (V)
- Turkey, Mushroom, and Barley
- Colcannon
- Potato, Cabbage, Leek, and Bacon*

Salad (Select 1)

- Mixed Greens Salad
- With Persimmon, Pomegranate, Manchego Cheese, Walnuts, and Maple Vinaigrette*
- Jicama-Kohlrabi and Kale Salad
- With Apple, Hazelnuts, and Cranberry Vinaigrette*
- Farro and Roasted Cauliflower Salad
- With Carrot, Kimchi, and Curry Vinaigrette*

Entr e (Select 2)

- Filipino Chicken Adobo
- Beef Shoulder Tender Au Poivre
- With Brandy Cream*
- Fresh Pappardelle
- With Pork Sugo and Greens*
- Great Lakes Whitefish
- With Celeriac Remoulade and Piperade*
- Grilled Swordfish
- With Tomato Basil Sauce and Orange Gremolata*
- Fall Vegetable Pot Pie (V)
- Paneer Makhani (V)
- Paneer Cheese Stewed In a Rich Tomato Masala Sauce With Basmati Rice*
- Jackfruit Tamales (Vegan)
- With Fresh Salsa*

Accompaniments (Select 2)

- Baked Sweet Potato with Cinnamon Butter
- Lemon Garlic Rosemary Baby Marble Potatoes
- Pumpkin Risotto
- Roasted Brussels Sprouts and Delicata Squash
- Honey Glazed Carrots with Butter Braised Radishes
- Grilled Broccolini and Braised Red Cabbage

Dessert (Select 2)

- Peach and Blueberry Cobbler with Vanilla Ice Cream
- Pumpkin Cookie Butter Cheesecake
- Milk Chocolate Cr me Brule
- Guinness Chocolate Cake with Cream Cheese Icing

All quantities are based on one hour of service.
Additional \$5 per person surcharge will apply to all buffets less than 25 guests.
Prices are subject to 23% taxable service charge and applicable sales tax.