

Our talented catering culinarians have taken advantage of autumn FLAVOURS by creating delightfully new dishes featuring the best of the season. These delicious dishes are available only for a limited time. Contact our catering department to schedule your next event with delicious food and impeccable service. To place an order or speak with the catering department please call (423) 636-7309.

FLAVOURS OF AUTUMN



À LA CARTE SELECTIONS & ADD ONS

HONEY MUESLI YOGURT PARFAIT

350 cal **V**
Toasted couscous and quick oats mixed with tahini-honey Greek yogurt topped with dates.
\$3.79 per guest

APPLE QUINOA PANCAKES

340 cal **V** **VG**
Sliced apples folded into pancake batter with cooked quinoa, cinnamon, and sugar and served with maple syrup.
\$4.99 per guest



HONEY MUESLI YOGURT PARFAIT

Fall Catering Specials and Prices are available through November 30, 2016.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.

VG VEGAN **V** VEGETARIAN **M** MINDFUL

PREMIUM TAKEAWAYS SALADS & SANDWICHES

CRANBERRY TURKEY WRAP

370 cal **M**
Roasted turkey breast, cranberry orange relish, sweet potato, apple jelly, red leaf lettuce, on a multi-grain tortilla.
\$16.99 per guest

HARVEST CHICKEN SALAD WRAP

460 cal **M**
Harvest chicken salad with walnuts, dried cherries, granny smith apples, carrots and beet greens, on a multi-grain tortilla.
\$16.99 per guest

AEGEAN CIABATTA SANDWICH

380 cal **M** **VG**
Creamy hummus topped with baby spinach, grilled eggplant and peppers, kalamata olives and tomato cucumber relish.
\$16.99 per guest



CRANBERRY TURKEY WRAP

Consult with our catering team on adding a soup du jour to your package for an additional \$2.49 per guest.

SERVED LUNCHEONS & DINNERS

CHIPOTLE MARINATED FLANK STEAK

205 cal
Flank steak marinated in orange juice, lime juice, adobo peppers and garlic, served with chimichurri sauce.
\$26.99 per guest

HONEY BALSAMIC PORK CHOPS

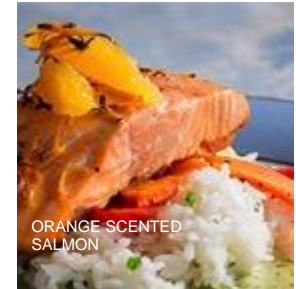
260 cal
Scrumptious juicy pork chops with a sweet honey balsamic sauce.
\$21.99 per guest

ORANGE-SCENTED SALMON

400 cal
Salmon brined in a sugar and salt mixture, then grilled with an orange zest glaze and served with green goddess sauce.
\$27.99 per guest

WILD MUSHROOM LASAGNA

690 cal **V**
Loaded with roasted shiitake mushrooms, béchamel sauce, fresh basil and sweet marinara.
\$24.99 per guest



ORANGE SCENTED SALMON



WILD MUSHROOM LASAGNA



FLAVOURS
by *sodexo*



RECEPTIONS

HOT & COLD HORS D'OEUVRES

Sold by per dozen. Minimum order 3 dozen per order.

INDIVIDUAL VEGETABLE CRUDITÉ WITH CURRY AÏOLI

100 cal

A rainbow of crunchy fresh vegetables served with a special curry aïoli dip.

\$12.99 per dozen

TOMATO GRUYÈRE CROSTINI

80 cal

Melted Gruyère cheese, Dijon mustard and fresh tomato on a mini puff pastry crostini.

\$12.99 per dozen



RECEPTIONS

SPECIALTY STATIONS

Minimum group size 10.

AUTUMN APPLE DESSERT TABLE

Featuring a bountiful display of apple desserts.

\$10.99 per guest

Cranberry-Apple Strudel 200 cal

Caramel Apple Cupcakes 330 cal

Apple Pie Parfait 357 cal

Applesauce Bar 109 cal

Display of Whole Red, Yellow and

Green Apples 73 cal

Caramel Topping for Apples 52 cal

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VEGAN VEGETARIAN MINDFUL



BEVERAGES & DESSERTS

HOT BUTTERED APPLE CIDER

210 cal

Hot apple cider sweetened with maple syrup and topped with spiced butter.

\$35.99 per gallon

TORTA DE COCO

310 cal

Coconut cake with raisins and cinnamon.

\$1.79 per guest

CHOCOLATE BANANA BREAD PUDDING

150 cal

Bread pudding baked with diced bananas and chocolate chips.

\$2.49 per guest

