Our talented catering culinarians have taken advantage of fall 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, email or order on-line at:

FLAVOURS OF



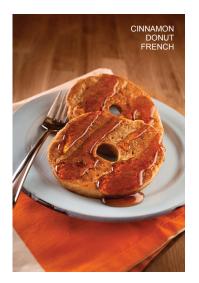
A LA CARTE SELECTIONS AND ADD ONS

CINNAMON DONUT FRENCH TOAST An unglazed raised donut dipped in cinnamon French toast batter, then griddled to perfection. \$3.09per guest

APPLE QUINOA PANCAKES VG V

Sliced apples folded into pancake batter with cooked quinoa, cinnamon, sugar and served with maple syrup.

\$4.49 per guest



PREMIUM TAKEAWAYS SALADS & SANDWICHES

ATLANTIC SALMON & SPINACH WRAP Asian-sesame roasted salmon tossed with an old bay mayo dressing with baby spinach and tomato in a whole wheat tortilla. \$17.29 per guest

BRIE & PROSCIUTTO BAGUETTE Ham and brie on a French baguette with arugula and tomato jam spread. \$15.59 per guest

CAPRESE FOCACCIA V Fresh sliced tomatoes, mozzarella with pesto served on focaccia. \$14.19 per guest



ENTRÉE SALADS AND ENTRÉES

GRILLED CHICKEN, PINTO BEANS & KALE SALAD

Balsamic chicken, braised kale, roasted vegetables and pinto beans over spring mix with a vinaigrette. \$14.49 per guest

MEDITERRANEAN SPINACH & BARLEY SALAD

Baby spinach tossed with barley, white beans, raisins, oranges and feta cheese. Served with orange balsamic dressing. \$12.89 per guest

MOROCCAN LEMON CHICKEN WITH MANGO CHUTNEY

Tender breast of chicken braised with lemon and traditional spices. \$19.69 per guest

ROASTED VEGETABLE

Tortillas stuffed with roasted vegetables and topped with queso fresco and ancho Chile sauce. \$14.89 per guest





Autumn Catering Specials and Prices are available through November 2015.

CATERING DEPARTMENT NAME (256) 824-4721 email address

Follow us on



RECEPTIONS HOT & COLD HORS D'OEUVRES

Minimum 3 dozen.

INDIVIDUAL VEGETABLE CRUDITÉ AÏOLI OS A rainbow of crunchy fresh vegetables served with a special curry aïoli dip. \$9.69 per dozen

ASIAN CRAB CAKES WITH SRIRACHA AÏOLI Spicy Asian crab cakes made with jumbo lump crab meat and fresh lime, golden fried and served with Sriracha aïoli sauce. \$33.19 per dozen





RECEPTIONS SPECIALTY STATIONS Minimum group size 15

AUTUMN APPLE DESSERT TABLE

Featuring a bountiful display of apple desserts. \$9.99 per guest Add a tub of vanilla ice cream \$1.69 per guest

- Apple Raisin and Cranberry Strudel
- Apple Pie Parfait 🙆
- Apple Cheddar Cobbler 💆
- Apple Raisin Crisp 🙋
- Display of Whole Red, Green and Yellow Apples 🖄
- Caramel Toppings for Apples



BEVERAGES & DESSERTS

ROOT BEER FLOAT OF Regular or diet root beer with a scoop of vanilla ice cream. \$1.49 per guest

APPLE DESSERT FLATBREAD PIZZA

Crispy oven fired flatbread with sweet mascarpone cheese and baked apples, dotted with walnuts, raisins and cinnamon. \$5.59 per guest



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VEGAN VEGETA

VEGETARIAN 🛛 🖄 MINDFUL