Fall Classic Menu

The Beginning
Choose One

Autumn Caesar Salad | V
Crisp Romaine & Kale | Roasted Pepitas | Focaccia Croutons | Classic Caesar Dressing

Radicchio, Spinach, & Endive Salad | GF, V
Radishes | Dried Figs | Point Reyes Bleu | Candied Walnuts | Blood Orange Vinaigrette

Includes Fresh Baked Rolls & Whipped Butter

Perfect Pairings
Choose Two

Buttermilk & Chive Mashed Potatoes | GF, V

Roasted Sweet Potatoes & Brussel Sprouts | GF, DF, V, VG

Skillet Baked Apple-Sage Cornbread Stuffing | V

Green Beans Amandine | GF

Seasonal Root Vegetables | GF, DF, V, VG

Main Event
Choose One

Mustard & Herb Roasted Turkey | GF, DF
House Made Cranberry Sauce | GF, DF, V, VG
Giblet Gravy

Brown Sugar-Maple Glazed Ham | GF, DF
Choose Two
Mostarda | GF, DF, V, VG
Whole Grain Mustard | GF, DF, V, VG
Dijon Mustard | GF, DF, V, VG
Fruit Chutney | GF, DF, V, VG

Tasty Treat
Choose One

Cranberry Orange Bread Pudding with Crème Anglaise | V

Pumpkin Cheesecake | V

$32.00 Per Person | 25-person minimum.
GF-Gluten Free V-Vegetarian VG–Vegan DF-Dairy Free
Pricing does not include staffing, service charge or appropriate taxes.

Contact us: events@cateringbyrm.com
303.216.0553