

Fall Winter Harvest Menu 2011

Winter Crudités

Carrots, Teardrop Tomatoes, Radishes, Cucumber, Fennel,
Red Peppers and Celery and hand-crafted dipping sauces
Hummus and Caramelized Onion-Balsamic Dips

Salads *(select one)*

Winter Chopped Salad

Watercress, Radicchio, Baby Spinach, Roasted Quince,
Toasted Hazelnuts and Lemon Vinaigrette

Seasonal Organic Baby Greens

Dried Cranberries, Caramelized Walnuts, Crumbled Blue Cheese, Champagne Vinaigrette

Caesar Salad

Hearts of Romaine, Focaccia Croutons, Parmesan
Classic Caesar Dressing

Cucumber and Daikon Salad

Room Temperature Entrees *(select two)*

Lemon and Rosemary Grilled Chicken

Fennel and White Bean Salad

Acacia Honey Glazed Country Ham

Spiced Apple Chutney and Honey Mustard Sauce

Cold Poached Salmon

Daikon, Cucumber, Dill and Salsa Verde

Tillicherry Pepper Crusted Filet of Beef

Choice of: Chimichurri Sauce or Horseradish Cream

Destination **Ōme**[™]

Cuisine delivered anywhere[™]

Accompaniments

(select two)

Roasted Seasonal Root Vegetables

Chestnut Honey

Meze Rigatoni Salad

Radicchio, Pecorino, Pine Nuts and Arugula Pesto

Fingerling Potato Salad

Flat Parsley and Creamy Dijon Vinaigrette

Red Bliss Potatoes

Roasted Garlic and Herbs

Faro Ancient Grain Salad

Dried Fruits, Herbs, Sherry Vinaigrette

Grilled Asparagus

Artisanal Breads and Sweet Cream Butter Included

Desserts

(select two)

Warm Apple Cranberry Cobbler

Assorted Mini Cupcakes

Warm Chocolate Bread Pudding

Pumpkin Caramel Cheesecake

Ome Holiday Cookies

\$50.00 per person

Minimum (25) Guests ~ Food Only