



fall 2016 seasonal catering at biola

fall breakfast buffet

10.27 per guest

Mediterranean egg frittata: mushrooms, broccoli, roasted garlic, sundried tomatoes, rosemary, and feta cheese. Served with maple cayenne bacon, sweet potato hash, carrot nutmeg silver dollar pancakes with maple cream and syrup, and seasonal fruit medley. Served with coffee, decaf, ice water, and orange juice.

cran-apple turkey wrap

flour tortillas, roasted sliced turkey breast, cranberry cream cheese, green apple, pumpkin seeds, and spinach. Includes choice of (2) two sides and dessert. **Bagged meals:** choose only (1) one side

- preset on china: 8.14
- formal buffet: 8.14
- disposable buffet: 7.36
- boxed: 7.36
- bagged: 5.80

** dessert options for bagged will be either 2 cookies or brownie*

cranberry-mint infuse water

9.21 per gallon

(minimum of 3 gallon)

browned butter and molasses cookie

5.85 per dozen

(minimum of 2 dozen)

apricot, apple, and almond-stuffed pork loin

12.81 per guest

roasted pork loin stuffed with apricot, apple, and almonds, topped with lavender honey mustard. Includes iced tea, ice water, coffee and decaf

- pumpkin salad: arugula, goat cheese medallion, roasted pumpkin, and toasted pepitas
- champagne vinaigrette
- whipped ginger carrots
- individual maple, raisin, and walnut bread pudding