

SEASONAL CATERING



Rhodes College

FALL 2023



SEASONAL GRAZING BOARD

Plant-forward Fall “Charcuterie” Board \$6.99 per guest v

Fresh from the harvest roasted Brussels sprouts, roasted sweet potatoes, beets, grapes, carrots, and pickled and fermented treats

Served with flatbreads and wholegrain crackers

FALL SOUP + SANDWICH

Lunchtime sandwich menus require a minimum of five (5) guests per sandwich type with a maximum of three (3) sandwiches. Menus can be presented as a boxed lunch, buffet, or pre-set cold plate. Pre-set china lunches require the addition of china and attendant charges. Prices shown are per guest and include sweet potato chips, whole hand fruit, a fresh baker’s dessert selection, and iced water

\$17.99

Fall Soup

select one

Roasted Ginger Carrot Soup vg, mwgci

Vegetarian Harvest Chili vg, mwgci

Fall Sandwich

select two

House Roast Beef

horseradish cheddar and apple onion jam on pretzel roll

Grilled Butternut Squash

sautéed mushrooms, Swiss, and winter herb aioli on whole grain sourdough v

Roasted Turkey

cranberry orange jam and brie on a croissant

Pork Meatball Banh Mi

Vietnamese-style pickled carrots and herbs on demi baguette

mwgci: made without gluten-containing ingredients | vg: vegan | v: vegetarian



FALL BUFFET

Minimum 20 guests

Served with a fall salad (v), bakery fresh rolls, and butter

\$24.99

Baby greens with red and gold beets, goat cheese, candied pecans, and apple cider vinaigrette

Braised chicken thighs with ginger pear chutney and roasted root vegetables mwgci

Macaroni and cheese with roasted butternut squash and herb butter breadcrumb topping v

Sautéed apples and sweet potatoes with rosemary honey v, mwgci

Roasted Brussels sprouts with cranberries and brown butter v, mwgci

Pumpkin pear crisp with maple crème fraiche v

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BON APPÉTIT

MANAGEMENT COMPANY

— CATERING AND EVENTS —

