



FALL & WINTER SAMPLE MENU

HORS D'OEUVRES

Loaded Mini Baked Potato -GF
Beer Cheese and Pretzel Rolls - Veg
Cilantro-Pecan and Roasted Beet Grill Bread - Veg

MAIN COURSE

KALE AND PEAR SALAD WITH PECANS

Squash, radicchio, pear, pecans & champagne dressing - Vegan, GF

FARM TO TABLE GRILLED VEGGIES

Roasted seasonal and organic veggies with fresh basil - Vegan, GF

YUKON GOLD MASHERS

Butter yellow potatoes with cream, salt and pepper - Veg, GF

WINTER PASTA

Penne, organic roasted butternut squash, braised greens & garlic-white wine sauce. Served with freshly grated Parmesan - Veg

GINGER SEARED WILD SALMON

PNW salmon with grated ginger, brown sugar & lime zest.
Presented over local, organic braised greens - GF

GRILLED MARINATED FLANK STEAK

Soy sauce, balsamic vinegar, garlic, chiles,
Worcestershire sauce & molasses - GF

DESSERT

Caramel Apple Bread Pudding - Veg
Double Chocolate Kahlua Bundt Cakes - Veg
Winter Dessert Bites - Veg

madres
KITCHEN

