

# **Winter Fare Menus 2017-2018**

## **Croissant & Company**

The following menus are designed to maximize flexibility to groups of all sizes.

All menus include a choice of one salad, one beef, pork or poultry entrée with accompanying starch, fresh bread, assorted house made cookies & bars, chilled bottled water & all necessary paper & plastic ware.

**Price per person is \$12.25**

Starches are designed to function as vegetarian options. Additional entrees or vegetarian options are available for **\$2.75** per person for a minimum of 20 guests.

All menu options may be altered to accommodate preferences and we are happy to design them for you.

We look forward to hearing from you!

## **Salad Options**

Please select one. Additional salads will be **\$2.00** per person.

### **Northwestern Classic**

Mixed baby greens, fresh spinach, red cabbage, carrots, & tomatoes.

### **House Caesar**

Chopped green leaf, Arcadian mixed greens, cucumbers, chopped tomatoes, red onion, & parmesan cheese.

### **Winter Waldorf**

Mixed baby greens, spinach, cucumbers, red cabbage, sliced almonds, & craisens.

## **Poultry Options**

### **Chicken Lazone**

Chicken breast seasoned with garlic, smoky paprika & a mild chili powder. Sauteed in butter & drizzled with a light cream pan gravy. Served with buttered shell pasta.

(Chicken is GLUTEN FREE)

### **Baked Brown Sugar Chicken**

Coated with paprika, oregano, garlic, & brown sugar. Drizzled with butter & baked until golden brown. Served with garlic whipped sweet potatoes.

(GLUTEN FREE)

### **Fresh Tomato Basil Chicken**

Seasoned with oregano, garlic, basil, & thyme. Braised in olive oil & simmered in grape tomatoes & fresh basil. Served with GLUTEN FREE Rotelli pasta.

(ALL GLUTEN FREE)

### **Balsamic Chicken with Honey**

Marinated in honey, Dijon, garlic, oregano, basil, & balsamic vinegar. Drizzled with olive oil & baked. Served with white & wild rice.

(GLUTEN FREE)

### **Cranberry Roasted Chicken**

Moist & tender with sweet tangy sauce. Served with white & wild rice.

(GLUTEN FREE)

## **Poultry Options Continued**

### **Lemon Chicken Picatta**

In a light cream sauce with caper garnish. Served with wild rice pilaf

(GLUTEN FREE)

### **Rosemary & Lemon Baked Chicken**

Marinated in olive oil, lemon, garlic, & rosemary. Slow roasted & sliced thin for serving. Served with garlic whipped potatoes.

(GLUTEN FREE)

### **Butter Roasted Turkey Breast**

Slow cooked & drizzled with pan gravy. Served with whipped potatoes

(GLUTEN FREE)

## **Pork Options**

### **Parmesan Honey Pork Roast**

Slow roasted to caramelize honey & finished with shredded parmesan cheese.  
Served with pesto whipped potatoes.

(GLUTEN FREE)

### **Teriyaki Pork Loin with Wasabi Gingered Soy Sauce**

Slow roasted & glazed with zesty sauce. Served with white & wild rice.

(GLUTEN FREE)

### **Herb Balsamic Pork Roast**

Marinated in balsamic vinegar & garlic. Slow roasted with steak seasoning & garnished with rosemary. Served with garlic whipped sweet potatoes.

(GLUTEN FREE)

### **Cranberry Pomegranate Pork Loin**

Marinated in cranberry juice, slow roasted and glazed with pomegranate & cranberries. Served with roasted red potatoes.

(GLUTEN FREE)

## **Beef Options**

### **Mississippi Pot Roast**

Marinated in onion, garlic, herbs, & olive oil. Slow roasted until shred-tender.  
Served with butter whipped potatoes.

(GLUTEN FREE)

### **Beef Brisket Pot Roast**

Slow cooked & sliced thin with a rich brown sauce. Served with parsley roasted  
potatoes & carrots.

(GLUTEN FREE)

### **Beef Stew with Mushrooms**

Seared cubes of sirloin simmered in a rich mushroom sauce & served with pasta  
on roasted baby reds.

(GLUTEN FREE)

### **Chili Lime Mexican Shredded Beef**

Marinated in lime juice & green chilis. Slow roasted & served with rice &  
chili beans.

## **Vegetarian Side Dishes**

### **Hearty Black Eyed Peas**

A Southern winter tradition. Slow cooked with onions, garlic & sweet peppers.

(GLUTEN FREE)

### **Maple Roasted Butternut Squash**

Tumbled in olive oil & sea salt. Roasted & glazed with maple syrup.

(GLUTEN FREE)

### **Broccoli Bites**

Broccoli, bread crumbs & parmesan cheese. Baked until golden.

(CONTAINS GLUTEN)

### **Cauliflower Gratin**

Steamed cauliflower with a three cheese sauce. Baked until golden.

(GLUTEN FREE)

### **Honey Roasted Winter Vegetables**

Parsnips, carrots, sweet potatoes, & beets. Roasted with herbs & tumbled in honey.

(GLUTEN FREE)

### **Traditional Green Bean Casserole**

With French onion topping.

(CONTAINS GLUTEN)