

SEASONAL FALL HARVEST MENU

September thru November 2024

LUNCH BUFFET

Lunch buffet menu includes a seasonal vegetable, rolls, freshly brewed Starbucks coffee and Teavana teas.

Roasted Beet and Baby Green Salad

Shaved radicchio, grilled artisan apples, crispy quinoa, sherry cranberry vinaigrette
vegan / gluten free

Fall Caprese Salad

Roasted delicata squash, mozzarella, sage, maple balsamic reduction, pomegranate seeds
gluten free

Buttermilk Leek Mashed Potatoes

gluten free

Seared Steelhead

Five peppercorn cream sauce, charred blood orange

Modelo Braised Short Ribs

Chocolate cherry demi glaze, spiced tomato relish
gluten free

Braised Ancient Grains

Roasted butternut, acorn, delicata squash, sweet onions, fresh herbs
vegan

Fresh Fig Tart

Almond frangipane, apricot glaze
\$56 per person

OVERTURE PRESET LUNCHEON

Meydenbauer Center "Overture" luncheons are designed to be served at a luncheon featuring a presentation or program. These elegant, two course cold lunches are preset to provide prompt service that allows you to start your program as soon as possible.

Overture luncheons include fresh rolls, artisan crackers, dessert, iced tea, Starbucks coffee and Teavana teas.

ENTREES

Paprika Cumin Roasted Chicken

Fresh dill fingerling potatoes, Brussels sprout kohlrabi sprouts, charred red onion-tomato relish, citrus zested asparagus
gluten free / dairy free
\$43 per person

Pecan Wood Smoked Steelhead

Sweet potato mostarda hash, artisan apple relish, grilled radicchio, berbere roasted root vegetables
\$48 per person

DESSERTS

Fresh Fig Tart

Almond frangipane, apricot glaze

Pumpkin Cheesecake

Ginger snap crust, maple syrup
gluten free



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

meydenbauer.com
Call 425.637.1020



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PLATED DINNERS

All entrees include chef's choice of seasonal vegetables, fresh rolls, artisan crackers, choice of salad, dessert and freshly brewed Starbucks coffee and Teavana teas.

SALADS

Roasted Beet and Baby Green Salad

Shaved radicchio, grilled artisan apples, crispy quinoa, sherry cranberry vinaigrette
vegan / gluten free

Fall Caprese Salad

Roasted delicata squash, mozzarella, sage, maple balsamic reduction, pomegranate seeds
gluten free

Entrées

Paprika Cumin Pork Chop

Maple butter glaze, sweet potato whip, apple onion chutney
gluten free

\$58 per person

Cider Brined Chicken

Charred leek potato hash, carrot ginger coulis, pickled fennel slaw
gluten free / dairy free

\$55 per person

Seared Steelhead

Farro root vegetable pilaf, five peppercorn cream sauce, charred blood orange
\$65 per person

DESSERTS

Fresh Fig Tart

Almond frangipane, apricot glaze

Pumpkin Cheesecake

Ginger snap crust, maple syrup
gluten free

RECEPTION APPETIZERS

Cranberry Cambozola Bites

Fresh rosemary, candied pecan
vegetarian

Chicken Wellington

Mushroom velouté, puff pastry

Smoked Apple Bite

Pistachio nutmeg gremolata
vegetarian / gluten free

Two selections - \$9 per person

Three Selections - \$12 per person



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