



# Provisions' Fall Features

## Specialty Drinks

### *Fall Stonewall*

Rum, Fresh Ginger, Ginger Beer, Apple Cider & Garnished with a Sliced Apple

### *Pear Sour*

Pear Brandy, Pear Nectar, Lemon Juice, Simple Syrup & Garnished with a Sickle Pear

### *Pomegranate Gimlet*

Vodka, Pomegranate Juice, Lime Juice & Garnished with Pomegranate Seeds

## Hors D'oeuvres

### *Fried Brussel Sprouts with Bacon Jam*

Crispy fried brussel sprouts, spread with a sweet bacon jam and served on a bamboo pick

*-Gluten Free-*

### *Pepper Jelly Goat Cheese Cakes*

Mini goat cheese cakes with a breadcrumb crust, topped with flavorful pepper jelly

*-Can be Made Gluten Free-*

### *Pumpkin Risotto Balls*

Slow cooked Arborio rice, mixed with pumpkin puree, parmesan cheese and seasonings

Formed into balls, rolled in breadcrumbs and lightly fried

*-Can be Made Vegan-*

### *Baked Polenta Fries with Garlic Aioli*

Crunchy baked parmesan polenta fries, served with a garlic aioli dipping sauce

*-Gluten Free-*

### *Balsamic Beet Tartare in Endive Leaves*

Roasted beets tossed with balsamic vinegar, honey and seasonings

Served in an endive leaf and topped with crushed pistachios

*-Vegan & Gluten Free-*

### *Mini Prosciutto Wrapped Pork Sandwiches with Apple Slaw*

Petite bun filled with a slice of prosciutto wrapped pork tenderloin, topped with apple slaw

### *Oyster Fritters with Caramelized Onion and Sage Aioli*

Fresh oysters dipped in a beer batter and lightly fried

Served with an aioli made with caramelized onions and sage

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## Soups & Salads

### *Roasted Root Vegetable Soup Paired with a Beet & Pear Salad*

A cup of our Fall roasted root vegetable soup topped with roasted butternut squash seeds  
Paired with a roasted beet salad with pears, walnuts, feta, mescluns and a sweet balsamic vinaigrette

### *Harvest Salad with Pumpkin Goddess Dressing*

Shredded brussel sprouts and cabbage tossed with roasted acorn squash, toasted pecans and cranberries  
Drizzled with a pumpkin goddess dressing made with Greek-style yogurt

## Entrees

### *Short Rib Pot Pie*

Rustic pot pie filled with beef short ribs, rosemary, thyme, garlic, onions, tomatoes and red wine  
Topped with a sea salt flakey crust and baked until golden

### *Maple Walnut Crusted Salmon*

Oven roasted salmon topped with a spiced maple walnut crust, garnished with fresh thyme  
*-Gluten Free-*

### *Duck with Cherry Jus over Celeriac Puree*

Pan seared breast of duck topped with a cherry jus and served sliced over a bed of celeriac puree  
*-Gluten Free-*

### *Roasted Fall Ratatouille*

Classic ratatouille vegetables tossed with olive oil and seasonings, layered in a colorful casserole and  
roasted until golden  
*-Vegan & Gluten Free-*

### *Cornucopia Stuffed Squash*

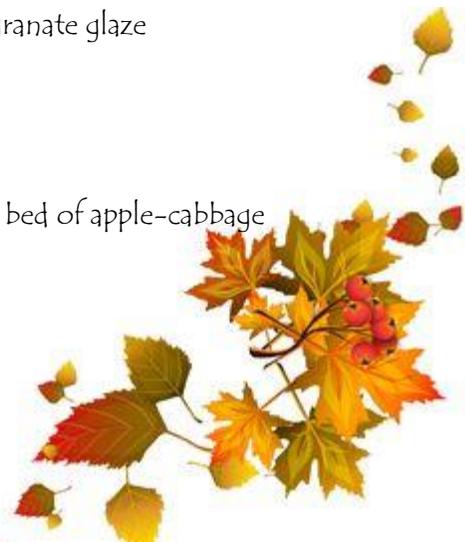
Roasted acorn squash overflowing with a mix of barley, spinach, sunflower seeds, shiitake mushrooms,  
dried cranberries and smoked gouda  
*-Vegetarian & Gluten Free-*

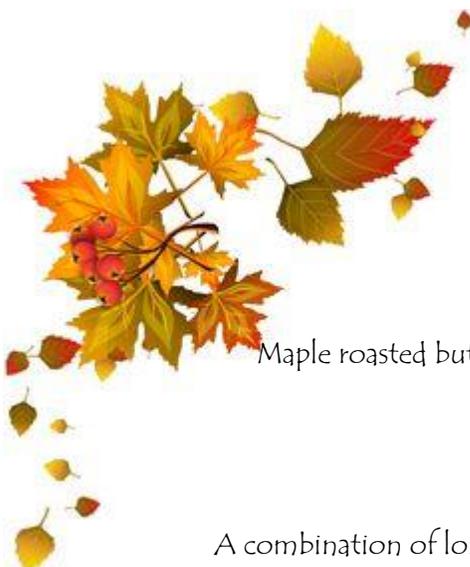
### *Cornish Hen with Pomegranate Glaze*

Half of a Cornish hen, stuffed with fresh herbs, brushed with a pomegranate glaze  
Roasted until golden  
*-Gluten Free-*

### *Mustard Crusted Pork Tenderloin*

Pork tenderloin crusted in a flavorful mustard mixture, sliced and served over a bed of apple-cabbage  
slaw  
*-Gluten Free-*





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## Sides

### *Butternut Squash and Cranberry Quinoa Salad*

Maple roasted butternut squash tossed with quinoa, cranberries, pepitas and a cider mustard vinaigrette

*-Vegan & Gluten Free-*

### *Hazelnut and Mushroom Pilaf*

A combination of long grain rice and orzo, laced with sautéed mushrooms and chopped hazelnuts

*-Vegan -*

### *Honey Sage Sweet Potatoes, Pears & Walnuts*

A colorful mixture of roasted sweet potatoes, red onions & pears, seasoned with sage and sweet honey

*-Vegan & Gluten Free-*

### *Honey Carrots with Currants and Saffron*

Sliced carrots tossed with honey, ginger, orange juice, and saffron, sautéed and topped with fried currants

*-Vegan & Gluten Free-*

### *Cauliflower Gratin with Rosemary and Thyme*

Chopped cauliflower topped with a rosemary and garlic sauce, nutmeg and parmigiana-reggiano

Baked until bubbly and golden

*- Gluten Free-*

### *Parmesan Baked Artichoke Hearts*

Quartered artichoke hearts topped with lemon zest, garlic, olive oil, breadcrumbs and parmesan

Baked until crisp

*-Can be Made Gluten Free-*

## Sweet Endings

### *Chocolate Bourbon Pecan Pie Cupcakes*

Rich gluten free chocolate cupcakes filled with a bourbon pecan pie filling and topped with chocolate buttercream

*-Gluten Free-*

### *Salted Caramel Butterscotch Pudding*

Sweet and salty caramel butterscotch pudding topped with a layer of salted caramel

*-Gluten Free-*

### *Individual Apple Galette with Salted Caramel Sauce*

Sautéed apples tucked into an open faced flakey crust and drizzled with salted caramel sauce

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### *Pumpkin Gingersnap Tiramisu*

A twist on the traditional tiramisu with layers of pumpkin-mascarpone custard and gingersnaps brushed with calvados syrup

### *Carrot Cake Whoopie Pies*

Gluten free cake like carrot cake cookies sandwiched with a cream cheese buttercream  
*-Gluten Free-*

### *Maple Vanilla Baked Pears*

Half of a pear seasoned with cinnamon, vanilla and maple syrup, topped with maple pecan granola and baked, served warm with vanilla ice cream  
*-Vegan w/o Ice Cream-*

