



FIRST COURSE

'Crabless Crab Cake'

Hearts of Palm, Bell Pepper, Old Bay
Herb Remoulade
Gluten & Dairy Free

SECOND COURSE

Baby Green Salad

Baby Greens, Arugula
Caramelized Red Onion, Pistachio, Dates
Feta, Citrus Vinaigrette
Gluten Free | Can be prepared nut free & dairy free

ENTREE COURSE

Chicken Medallions

Smashed Potatoes & Vegetables
Cider Gravy
Gluten & Dairy Free

Maple Mustard Pork Tenderloin

White Polenta
Roasted Fall Vegetables
Cherry Balsamic Glaze
Gluten Free

French Onion Pasta

Mushrooms, Burrata, Crispy Pancetta
Can be prepared dairy free & vegetarian

DESSERT

Vanilla Chai Pumpkin Latte Cupcake

Cinnamon Brown Sugar Frosting