

Morton's Fine Catering

AUTUMN MENU

Effective for events booked September 1st through January 1st

v- vegetarian *v- vegan gf- gluten-free df- dairy free

[Soups]

Cream of Mushroom Sliced fresh mushrooms in creamy mushroom bisque (v, gf)

Cabbage Vegetable Mixed fall harvest veggies in a tomato base (*v, gf)

[Salad]

Apple Almond Salad Granny smith, sunflower seeds, sliced almonds, and dried cranberries with spinach and mixed garden greens, poppy seed vin (suggested). Add feta for extra flavor!

FEATURED PACKAGES

[Breakfast Baked Potato Bar] \$10

Baked potatoes, scrambled eggs, and sausage gravy served hot. Other toppings include bacon pieces, shredded cheese, black beans, and hot sauce. (v*, gf)

Fruit Tray or Fruit Salad

Add sour cream \$.50/guest
Add salsa \$.50/guest
Add guacamole \$1.00/guest

[Biscuits and Gravy] \$2.50

Fluffy biscuits and sausage gravy make a great addition to any breakfast package.

[Chicken Parmesan]

Seared chicken breasts, baked with tomato sauce and topped with Italian cheeses.

Artisan Bread Basket

Choose two sides at lunch, or three at dinner.

[Beef Bolognese]

This hearty beef and pork ragu is mixed with pappardelle noodles.

Artisan Bread Basket

Chef's Seasonal Vegetable or **Salad**

[Butternut Bolognese]

Our vegetarian take on Bolognese, with seasonal butternut squash mixed with pappardelle. Topped with herbed toasted bread crumbs. (Vegetarian)

Artisan Bread Basket

Chef's Seasonal Vegetable or **Salad**