

# Morton's Fine Catering

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## *AUTUMN MENU*

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Effective for events booked September 1<sup>st</sup> through December 1<sup>st</sup>

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!

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## *FEATURED PACKAGES*

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### [ 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

**[ Poblano Chicken ]**

Roasted chicken thighs served in poblano sauce (gf, df)

**Cilantro Lime Rice**

**Chef's Seasonal Vegetable, Garden Salad, or Caesar Salad**

**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**