

## FALL SPECIALS

Build Your Own Fall Feast.

#### **CHOICE OF MAIN**

Beef Barbacoa \$19.00 serving

Braised beef, apple & cabbage slaw, beef jus [GF, DF]

Yakiniku Chicken \$17.00 serving

Grilled chicken breast, Asian slaw, toasted sesame seeds, Japanese bbq sauce [DF, CS]

Blackened Swordfish \$21.00 serving

Celery root puree, Anaheim pepper relish [GF]

Seitan Stir Fry \$17.00 serving

Soy & chili garlic sauce, roasted seitan, carrots, broccoli & scallion curls, white rice [VG, V, DF, CS]

#### **SALAD**

#### Waldorf Salad \$5.00 serving

Apples, celery, grapes, walnuts, baby gem lettuce, creamy apple cider vinaigrette

[VG, V, DF, GF, CN]

### Poached Pear & Butternut Squash Salad \$5.50 serving

Thinly shaved butternut squash, red wine poached pears, mixed chicory greens salad, crumbled goat cheese, pickled cherry vinaigrette [VG, GF]



#### **CHOICE OF VEGGIE**

#### **Charred Cauliflower**

Golden raisin vinaigrette, toasted chopped pepitas [VG, V, DF, GF, CS]

#### **Roasted Chipotle Sweet Potatoes**

Brown sugar, butter, chipotle [VG, GF]

#### **Roasted Baby Carrots**

Brown butter, sage [VG, GF]

#### **Roasted Brussels Sprouts**

Maple vinaigrette, pancetta [GF, DF]

#### CHOICE OF STARCH

#### Farro Risotto

Spinach, squash, fresh herbs, bourbon cherries [VG]

#### Potato & Leek Hash

Apples, peppers, green onions [VG, GF]

#### Spaetzle

German egg noodles, brown butter, maple, fresh herbs [VG]





# Oblue plate FALL À LA CARTE SPECIALS

Indulge in Fall flavors packed into bite-sized treats.

#### **SMALL BITES**

Brie & Pear Purse \$4.00 each

Phyllo purse, brie, pear, almonds [VG, CN]

Cinnamon Apple Empanada \$3.50 each

Roasted apples, cinnamon, Michigan cherry compote [VG]

Butternut Squash Arancini \$4.00 each

Parmesan, chipotle honey aioli [VG]

Bacon Wrapped Apple Skewer \$3.50 each

Smoked nueske's bacon, local roasted apple, chipotle glaze [GF, DF]

**Oktoberfest Party Tray** 

Medium \$150 Serves 15-18

Large \$204 Serves 20-24

Nueske's beef stick, smoked polish sausage, Weisswurst sausage, smoked gouda, Merkt's cheese, dijon mustard, stone ground mustard, pretzel bites, cornichons, bread and butter pickles, gourmet crackers

#### **SWEET BITES**

Apple Tart Tatin \$4.00 each

Upside down caramelized apple tart, cream cheese crust [VG]

Bourbon Pecan Tart \$4.50 each

Sweet vanilla crust, bourbon pecan filling, whipped topping [VG, CN]

Brown Butter Cupcake \$4.50 each

Brown butter vanilla cake, cinnamon buttercream [VG, GF]

Pumpkin Spice Cupcake \$4.50 each

Ginger buttercream [VG, V, DF]