

SOUND BITES MENU SEPTEMBER 29TH/30TH

APPETIZERS

Wisconsin Cheese Board, Crackers, Lavosh Crostini. Fried Green Tomatoes w/ Cajun Remoulade.

SOUP

Roasted Carrot-Ginger Bisque.

SALADS

Summer Succatash Salad w/ Roasted Corn, Blistered Tomatoes, Kidney Beans & Okra. Mixed Greens Salad w/ Buttermilk Ranch & Balsamic Vin.

BREAD

Dinner Rolls, Whipped Orange-Honey Butter.

SIDES

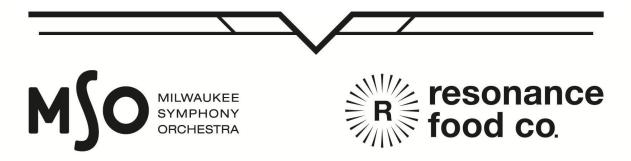
Roasted Garlic Mashed Potatoes. Toasted Barley Pilaf. Bistro Veg. Green Beans Almondine.

ENTREES

Seared Cauliflower Steaks w/ Roasted Red Pepper Chimichurri. Mustard Crumb-Crusted Cod. Chef Carved Pork Roast w/ Apple Chutney.

DESSERT

Assorted Cookies. Warm Bread Pudding w/ Crème Anglaise & Powdered Sugar. Assorted Dessert Bars.





SOUND BITES MENU OCTOBER 6TH/7TH

APPETIZERS

Charcuterie Board w/ Assorted Mustards, Pickles, Crostini & Crackers. Avocado Deviled Eggs w/ Red Radish.

SOUP

Roasted Butternut Squash w/ Toasted Pepitas.

SALADS

Panzanella Salad w/ Rustic Bread, Blistered tomatoes, Olive Oil & Vinegar, Baby Mozzarella, Red Onion & Fresh Herbs Mixed Greens Salad with Buttermilk Ranch & Balsamic Vinegar.

BREAD

Dinner Rolls with Whipped Orange-Honey Butter.

SIDES

Creamed Spinach. Wild Mushroom Farrotto. **Roasted Caesar Brussels Sprouts.** Dauphinoise Potatoes.

ENTREES

Vegetable Lasagna. Chicken Fricassee w/ Sherry Mushrooms. Carved Beef Tenderloin with Horseradish Crème & Natural Au Jus.

DESSERT

Assorted Cookies. Warm Apple Crisp Assorted Dessert Bars.





SOUND BITES MENU OCTOBER 21ST

APPETIZERS

Market Vegetable Crudite Bar with Traditional Hummus & Garlic Herb Dip. Fig & Blue Cheese Tarts with Spiced Nuts & Balsamic Glaze.

<u>Soup</u>

Potato-Leek with Bacon, Chive & Crème Fraiche.

SALADS

Mixed Greens Salad with Buttermilk Ranch & Balsamic Vinegar. Salt-Roasted Red & Golden Beets, Goat Cheese, Frissee, Citrus Vinaigrette.

BREAD

Dinner Rolls with Whipped Orange-Honey Butter.

SIDES

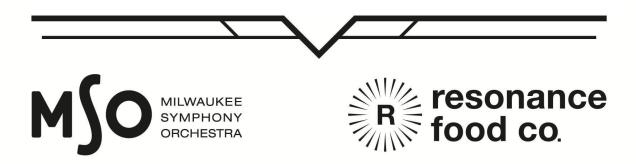
Braised Baby Fennel & Carrots. Roasted Garlic Mini One-Bite Potatoes. Wild Rice Pilaf. Bistro Vegetables.

ENTREES

Beef Bourguignon with Pearl Onions, Mushrooms & Bacon. Portobello Mushroom Stroganoff with Egg Noodles & Fresh Peas. Carved Pit Ham with Ginger-Mango Chutney.

DESSERT

Assorted Cookies. Assorted Dessert Bars. Chai Crème Brulee.





SOUND BITES MENU OCTOBER 28TH

APPETIZERS

Wisconsin Cheese Board w/ Assorted Compotes, Dried Fruits & Nuts, Lavosh, Crostini & Crackers. Chicken Cordon Bleu Bites w/ Mustard Crème.

SOUP

Curry Lentil Soup.

SALADS

Mixed Greens Salad w/ Buttermilk Ranch & Balsamic Vin. Kale, Roasted Butternut Squash, Toasted Pecans, Bleu Cheese, Maple Vin.

BREAD

Dinner Rolls with Whipped Orange-Honey Butter.

SIDES

Creamed Corn. Sweet Pepper Orzo. Grilled Brown-Butter Asparagus.

ENTREES

Baked Salmon w/ Lemon-Caper Beurre Blanc. Caprese Quinoa Bake w/ Fresh Mozzarella, Roma Tomatoes & Spinach. Carved Corned Beef, w/ Assorted Mustards and Horseradish Cream.

DESSERT

Mixed Berry Cobbler. Assorted Cookies. Assorted Dessert Bars.

