

# 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

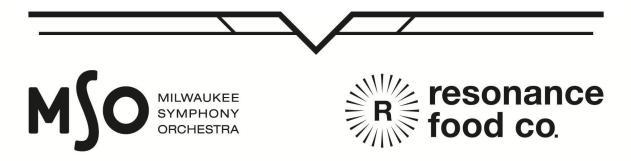
**Roasted Garlic Mashed Potatoes. Toasted Barley Pilaf. Bistro Veg.** Green Beans Almondine.

## **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**

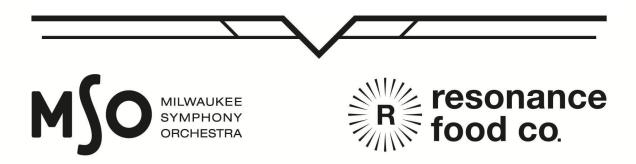
Braised Baby Fennel & Carrots. Roasted Garlic Mini One-Bite Potatoes. Wild Rice Pilaf. Bistro Vegetables.

#### **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.

