



Because they're *Special*, we're carrying over a few things from last month!

SEASONAL MENU #1 Dynamic Duo

Grilled Angus Bistro Tenderloins of Beef drizzled with Port & Mission Fig Reduction (GF)

Seared Mahi with Late-Summer Pesto garnished with Preserved Tomatoes (GF)

Roasted Petite Potatoes tangled with Green Beans. Tossed with Parsley and Kalamata Olives (GF, V)

Romaine Hearts with Asiago Cheese Ribbons & Toasted Croutons Red Wine Vinaigrette

Rolls and Butter

Fresh-from-the-Oven Cookies and Bars

\$21.00 per person
12-person minimum. No substitutions please.

NEW SPECIAL MENU #2

Roasted Turkey Casserole with Provolone. Pasta Shells, Rose Cream Sauce and Squash with Rosemary & Garlic

Hearty Leaf Spinach Salad tossed with Roasted Grape Tomatoes & Crumbled Feta Cheese in Mustard Vinaigrette G

Toasted Garlic Bread

Sinplivity Classic Cookies and Bars

\$17.50 per person
12-person minimum. No substitutions please.

NEW SINWICH OF THE MONTH

Spicy Olive Tapenade with Shaved Prosciutto & Goat Cheese on a Rustic Roll with Basil and Black Pepper

Ask to have some of these as part of your sandwich selections.

SEASONAL TATERDOODLE

Savory-Sweet Potato Chip Cookies. What's Not to Love?

Chewy Ginger Spice with Candied Ginger & Secret-Recipe Potato Chip Chunks. Look for these on your cookie & bar displays.



SEASONAL DESSERT

Gimmie S'More Pumpkin Cupcakes

Graham Cracker-Crusted Cake with Toasted Marshmallow Frosting & Chocolate Ganache

\$4.50 per person (Or upgrade your dessert in any of the packages for \$3.00 additional per person. Minimum order 10 people.)

