The best flavors of Late Fall & Winter * Star denotes Gluten Free / Allergen-Friendly Option Available *

CELLAR SEASON

APPETIZERS

Grilled Chicken Bites*	\$76			
 30, two-bite skewers. Seasonal Preparations includ Chicken Parm grilled chicken, slow cooked ma Garlic Butter the best Indian flavors, bite size 	arinara, mozzarella d			
 Chicken Marsala with seared mushrooms and Cocktail Meatballs 	0			
COCKIAII Mealballs 30, two-bite skewers. Seasonal Preparations includ	\$45			
 Cran & Blueberry BBQ Meatloaf Style: Sweet Tomato & Mustard Glc Stroganoff Style: Beef Stock & Sour Cream Sc 	IZE			
Phyllo Tartlets	\$66			
 30, two-bite skewers. Seasonal Preparations includ Pumpkin, Sage, Feta, Pinenut Red wine braised sweet Cherries in Gorgonzole Bacon + Balsamicbasil, goat cheese, bacon, b 	a Cream, Candied Walnut			
Deli-Street Cashews [*] Our signature Sweet & Salty recipe, by the pound	\$16			
Pumpkin Sage Flatbread	\$14			
8" flatbread (6 pieces). Roasted pumpkin, garlic cr crispy sage, gruyere	eam sauce, thin red onion,			
Steak Flatbread 8" flatbread (6 pieces). Thin sliced flank steak, blist	\$14			
and white cheddar sauce.	erea fornaroes, arugula,			
Birria Bite 30 muffins. Jalapeño cheddar cornbread cup stuffe our house made Birria sauce. Sub mushrooms for v	\$ 9 2 ed with roasted pork in egetarian option.			
Devil's on Horseback* 30 bacon wrapped dates stuffed with smoked gou maple chipotle glaze.	\$ 8 2 da and slathered in			
Crostinis	\$87			
 30 this order. Seasonal Preparations include: Turkey & Bleu with cranberry apricot chutney Chevre & Figwhipped herb chevre atop our ligi jam garnished with Seven Acre Farm micro 	nomemade crostini with			
SIDES & SOUPS				
Maple Whipped Sweet Potatoes				
Lemon Roasted Broccoli				
Garlic Parmesan Brussel Sprouts				
White Chicken Chili	\$60/12 cups			
Vegetarian Mulligatawny	\$58/12 cups			

DESSERTS

Dark Chocolate Cherry Brownie Bite	\$2.5
Orange Honey Sesame Cookie	\$2.2
Espresso Cheesecake Dessert Cup	\$3.2

SALADS

Add Protein: Chicken(+\$8) Steak(+\$18) Shrimp(+\$22) Eggs(+\$8)

Roasted Cauliflower & Carrot \$ 5 8 8 lunch / 12 dinner servings. Mmixed greens, local Seven Acre Farms microgreens, scallions, chili spiced pistachios, tahini vinaigrette Roasted Beet \$ 5 8 8 lunch / 12 dinner servings. Mixed greens, local Seven Acre Farms microgreens, Granny Smith apples, pecans, asiago cheese, and our lemon vinaigrette Morello Salad \$ 6 6 8 lunch / 12 dinner servings. Greens & spinach tossed with dried Morello cherries, candied walnuts and gorgonzola cheese + maple balsamic vinaigrette Winter Crunch \$ 6 6 2 8 lunch / 12 dinner servings. Kale, shaved brussel sprouts, Gala apples, mandarin oranges, pomegranate + sunflower seeds, and cider vinaigrette Winter Crunch \$ 6 1 6 6 var chicken thy starch, veggie, bread + butter, unless otherwise noted Cranberry Orange Chicken* \$ 16 6 oz chicken thighs roasted and caramelized with red wine braised cranberrise and orange sauce. \$ 17 6 az grilled chicken breast with sautéed apples + sweet onions, mushrooms, hyme, cider reduction, crispy prosciuto Chicken Maggiano* \$ 17 6 oz grilled chicken breast with herbed feta cream with artichoke hearts <td< th=""><th>Add Protein: Chicken(+\$8) Steak(+\$18) Shrimp(+\$22)</th><th>Eggs(+\$8)</th></td<>	Add Protein: Chicken(+\$8) Steak(+\$18) Shrimp(+\$22)	Eggs(+\$8)
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Seafood & Chorizo Jambalaya [*] \$24 Shrimp Cakes \$22		\$17
		\$22

\$2.25 \$3.25 FoodSmiths

5

\$62/12 cups

(614)477-8030

Southwest Tortilla chicken, pork, or veggie

PRIVATE & CORPORATE CATERING

EMAIL US