CITRUS GROVE
CATERING

# Fall & Winter

## HARVEST MENU

*$33.00 per person*

## Soups & Salads

*Choose one*

Potato & Leek Soup

Vegan

Butternut Squash Soup

Vegetarian

Traditional Mixed Greens

Cherry tomatoes, cucumber, carrot, green onion & garlic croutons
Served with balsamic and ranch dressings

Harvest Salad

Roasted sweet potato, cranberries, candied pecans, blue cheese & spring mix
Apple cider vinaigrette · Add $0.75 per person

## Sides

*Choose two*

Roasted Garlic Mashed Potatoes

Gluten-free

Roasted Fingerling Potatoes

Brown butter & sage · Vegetarian & gluten-free

Scalloped Potatoes

Green Bean Almondine

Tender-crisp green beans, toasted almonds & buttery lemon sauce
Vegetarian & gluten-free

## Entrées

*Choose one*

Beef Burgundy

Braised beef with a rich Burgundy mushroom sauce

Traditional Turkey

Homemade brown gravy & cranberry sauce

Salmon

Lemon-caper sauce

*Includes assorted rolls & butter. Beverages and dessert are not included.*

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### Plant-Based Entrée

*Vegan & gluten-friendly option available*

Mushroom Burgundy

Braised mushrooms with a rich Burgundy sauce
Served with roasted fingerling potatoes · Vegan & gluten-free

### Desserts

*$5.50 per person*

Pumpkin Cheesecake Bar

Pecan Bar

Contains nuts

Apple Crumble Bar

Chef's Choice Dessert

Vegan & gluten-friendly · Contains nuts

Select two desserts; each selection will be provided for half of your guest count.
Or select one dessert for your full guest count.

### Fall Special

*Tamales*

Tamale Meal

$26.00 per person

Chicken tamales (two per person), Spanish rice, black beans,
sour cream & salsa verde.
Green chili pepper & cheese tamales also available (vegetarian).

Tamales by the Dozen

$24.00 per dozen

Chicken Tamales with Salsa Verde
Green Chili Pepper & Cheese Tamales with Salsa Verde