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2023 FALL MENU

APPETIZERS

Cranberry Brie Bites in Puff Pastry
Bacon, Roast Pear & Brie Crostini
Bacon Wrapped Brussel Sprouts Spinach Puffs
Pumpkin Hummus with Pepita Seeds
Honey Whipped Ricotta and Prosciutto Crostini
Curried Deviled Eggs
Caviar Deviled Eggs with Chives and Crème Fraîche
Spiced Butternut Squash and Pear Soup Shooters with Candied Bacon

ENTREES

Honey Mustard Chicken
Brown Butter & Sage Gnocchi with Shredded Parmesan and Roasted Walnuts
Chicken Marsala
Sun-dried Tomato Pesto Chicken Pasta
Short Rib Loaf
Garlic Rosemary Pork Chops
Stoneground Mustard Glazed Short Ribs
Squid ink pasta (with choice of Salmon or Pan Seared Scallops in Brown Butter)
Balsamic Roasted Chicken with Pomegranates
Creamy Seafood Pasta

SIDES

Maple Roasted Brussel Sprouts
Honey Thyme Roasted Carrots
Roasted Green Beans
Brown Butter Mashed Potatoes
Roasted Pumpkin and Kale
Roasted Chilli Broccolini
Garlic and Rosemary Roasted Potatoes
Sweet Potato Casserole with Pecan Crumble

VEGETARIAN*

Wild Mushroom Macaroni and Cheese
Butternut Squash Baked Ziti
Pumpkin Mushroom and Kale Pasta
Lentil Bolognese
Butternut Squash and Black Bean Casserole/Enchilada
Pasta with Roasted Cauliflower and Crispy Capers
Mushroom Bourguignon

SALADS

Roasted Butternut Squash Salad
Roasted Beet, Apple and Pumpkin Seed Salad
Fall Quinoa Salad with Roasted Brussel Sprouts, Apples, Candied pecans, Spinach and Pumpkin
Roasted Beets, Chickpeas and Arugula Salad
Cranberry Apple Walnut Salad
Kale Salad with Spiced Pecans
Harvest Salad