CARLETON COLLEGE
SEASONAL CATERING MENU
FALL 2023
September 11 – November 17, 2023
BREAKFAST PASTRY
Apple butter cinnamon roll  v
house-made cinnamon roll filled with apple butter and topped with cinnamon icing
$13.90, dozen
Pumpkin toffee break
house-made pumpkin bread topped with a toffee streusel
$13.90, 12 slices
Apple cider whoopie pies
$16.00, dozen

BREAKFAST SPECIAL
Winter squash, kale and goat cheese mini frittata  v  fg
$16.25, dozen
Wild sausage bites
sausage and wild mushroom and gruyere bread pudding bites
$17.30, dozen

APPETIZERS
Caramelized brussels sprout tartine  ff
with pork belly and goat cheese
$4.30, 25 pieces
Sweet potato bites  v  fg
with miso sesame tahini, beet tartare and fried kale
$4.30, 25 pieces
Griddled herbed sweet corn cake  v  fg
with chimichurri and feta
$3.50, 25 pieces

DELI BOXED LUNCH SANDWICHES AND WRAPS
Roasted Ferndale Turkey with cranberry chutney, brie cheese and arugula  ff
$10.50 each
Herb roasted squash, beet, spinach and herbed goat cheese on ciabatta  v
$10.50 each

BUFFET SPECIAL
20 person minimum | $22.55 person
House-made dinner rolls and butter
Stuffed pork loin  fg
garlic, herb, and fennel stuffed roasted local pork loin
Root vegetable gratin  v
with herbed breadcrumb crust
Minnesota wild rice pilaf  v  vg
Roasted brussels sprouts  v  vg
with white balsamic gastrique and currants
Crunchy autumn salad  v  vg
with shaved root vegetables, pickled cranberries, spiced pumpkin seeds and apple cider vinaigrette

ENTREES
Ferndale Market turkey ballotine  v  ff
stuffed with roasted leeks, spinach, and garlic butter served with pave potatoes and roasted heirloom baby carrots
$20.50 each
Pan fried Gnocchi  v
with brown butter, caramelized sweet potato, roasted cauliflower, cremini mushrooms, fried sage, and parmesan cream
$18.90 each

ENTRÉE SALAD
Open Hands Farm celeriac salad  vg  fg
with local apple, shaved radish, dried sour cherries, red cabbage and kale with an apple vinaigrette
$10.75 each

BLUE PLATE HOT FEATURE
Butternut squash lasagna  v
with sage and parmesan cream
Price is dependent upon entrée selection(s)

DESSERT
Maple pecan praline bread pudding  v
$4.50 each
Pumpkin cheesecake  v
$4.50 each

farm to fork: ff | made without gluten-containing ingredients:  fg | vegan: vg | vegetarian: v