



Harvest Meal 2016

"Bobcat Bounty"
November 16, 2016



Menu

Outside

Warm Maine Cider

Salad Bar

Domestic & Local Cheeses with Seasonal Fruit & Pumpkin Dip (D)

The "Garden", Crudité Display with choice of dressing:

Buttermilk Ranch (GF,D,E,Soy) and Fat Free Italian (GF,VG, Soy)

Assorted Pickles (GF,VG)

Buffet

Pumpkin Soup (GF, VG)

Seafood Chowder (D, Shellfish, Fish, Soy)

Roast Breast of Turkey (GF)

Turkey Gravy (Soy)

Brown Sugar and Chili rubbed Braised Beef Brisket (GF)

Maine "Lobsta" Mac & Cheese (D, Soy, Shellfish)

Peas & Onions (GF,VG)

Vegan Mashed Potatoes (GF,VG,Soy)

Cape Elizabeth Cranberry Sauce (GF,VG)

Corn and Black Bean Succotash (GF,VG)

Roasted Root Vegetables w/ Tofu (GF,VG, Soy)

Vegan Green Bean Casserole (VG, Soy)

Brown and Wild Rice Pilaf with Mushrooms (GF,VG,Soy)

Sam's Rolls (Soy - may contain dairy)

Desserts-Served in the Gray Cage

Chocolate Cream Pie (D, Soy)

Pumpkin Pie (D, E, Soy)

Apple Pie (Soy)

Vegan Maine Blueberry Pie (VG, Soy)

SF Maple Cup Cakes with Frosting (D, Soy)

Baked Alaska (D, E)

Chocolate Fountain with Assorted items to dip

