



Signature Colorado Seasonal Menu

Corporate | Wedding | Events | FALL-WINTER BUFFET |
PLATED-FAMILY STYLE | 2024 | © ORGANIC ROOTS
CATERING

Starter **more options available*

Apple, Walnut & Cream Cheese Bacon Wrapped Jalapenos (gf)

Wild Mushroom Bruschetta (vegan)

Sauteed wild mushrooms with garlic & fresh basil on crostini

Salad

Field Greens with Lemon & Lavender (v) (gf)

(*Colorado Cherries or Peaches when available)

Arugula, field greens, seasonal berries, goat cheese, candied walnuts, and lemon lavender vinaigrette (**Spring/Summer Only**)

Field Greens Salad with Candied Walnuts & Cranberries (v) (gf)

Arugula, field greens, orange segments, dried cranberries, goat cheese, candied walnuts, tossed in a walnut vinaigrette (**fall/winter only**)

Warm Artisan Breads

With Herbs & Olive Oil

Main *(choose two):*

Mushroom Beef Roulade & Red Wine Demi-Glace (gf)

With caramelized onion & mushrooms

Marinated Chicken Breast (gf)

With Sherry Cream Sauce

Colorado Pork Roulade (gf)

Stuffed pork loin with pecans, roasted garlic & spinach

Colorado Pan Seared Trout (gf)

With lemon, dill and red pepper

Vegan option:

Roasted Butternut Squash with Fruit & Nut Streusel (vegan) (gf)

With dried fruit, almonds & pecans

Sides *(choose two):*

Roasted Garlic Mashed Potatoes (vegan) (gf)

Seasonal Roasted Vegetables (vegan) (gf)

***Candied Marmalade Carrots (vegan) (gf)**