

# PRE HALLOWEEN CELEBRATION DINNER

## THURSDAY OCTOBER 29. '09 MENU

6:30 Greeting with Complimentary Fall Appetizer

### SALAD (choose 1)

Mixed Greens with Apples, Dried Cranberries & Mango Vinaigrette

Or

Mixed Greens with Roasted Vegetables & Balsamic Vinaigrette

*Artisan Breads ♦ Pecan Raisin, French Baguette or Calamata Olive*

### ENTRÉE served with evening's sides

(choose 1 entree)

Sweet Potato Ravioli, Brandied Cream, Roasted Spaghetti Squash,  
Honeyed Walnut Garnish

Baked Bourbon & Brown Sugar Glazed Fresh Atlantic Salmon en Papillotte

Coffee Rubbed Pork Tenderloin with Fall Fruit Chutney

Chicken Breast Bundle with Fall Fruits (granny smith apples, dried  
cranberries, apricots & grapes in an Apple Jack Brandy Cider Sauce)

### DESSERT ♦ (Choose 1)

Fall Fruit Galette (Buttery open face tartlet pastry with fresh pear & apple)

Flourless Chocolate Torte (Market Roost's Jamaican Fudge Cake)

### COFFEE or TEA

**\$40. Per Person Inclusive for the Evening BYOB**

**Prepayment by Check or Cash is Requested to Confirm Seating**

NAME \_\_\_\_\_ # OF GUESTS \_\_\_\_\_ PHONE \_\_\_\_\_

♦ *Chef/Owner Norman Todd CIA Graduate*

♦ *Pastry Chef/Food Stylist/Owner Carol Todd*

❖ MARKET ROOST FINE CATERING 65 MAIN ST FLEMINGTON NJ ❖

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