



SOUND BITES MENU | SEPTEMBER 29TH/30TH

APPETIZERS

Wisconsin Cheese Board, Crackers, Lavosh Crostini.
Fried Green Tomatoes w/ Cajun Remoulade.

SOUP

Roasted Carrot-Ginger Bisque.

SALADS

Summer Succatash Salad w/ Roasted Corn, Blistered Tomatoes, Kidney Beans & Okra.
Mixed Greens Salad w/ Buttermilk Ranch & Balsamic Vin.

BREAD

Dinner Rolls, Whipped Orange-Honey Butter.

SIDES

Roasted Garlic Mashed Potatoes.
Toasted Barley Pilaf.
Bistro Veg.
Green Beans Almondine.

ENTREES

Seared Cauliflower Steaks w/ Roasted Red Pepper Chimichurri.
Mustard Crumb-Crusted Cod.
Chef Carved Pork Roast w/ Apple Chutney.

DESSERT

Assorted Cookies.
Warm Bread Pudding w/ Crème Anglaise & Powdered Sugar.
Assorted Dessert Bars.





SOUND BITES MENU | OCTOBER 6TH/7TH

APPETIZERS

**Charcuterie Board w/ Assorted Mustards, Pickles, Crostini & Crackers.
Avocado Deviled Eggs w/ Red Radish.**

SOUP

Roasted Butternut Squash w/ Toasted Pepitas.

SALADS

**Panzanella Salad w/ Rustic Bread, Blistered tomatoes, Olive Oil & Vinegar, Baby Mozzarella, Red Onion & Fresh Herbs
Mixed Greens Salad with Buttermilk Ranch & Balsamic Vinegar.**

BREAD

Dinner Rolls with Whipped Orange-Honey Butter.

SIDES

**Creamed Spinach.
Wild Mushroom Farrotto.
Roasted Caesar Brussels Sprouts.
Dauphinoise Potatoes.**

ENTREES

**Vegetable Lasagna.
Chicken Fricassee w/ Sherry Mushrooms.
Carved Beef Tenderloin with Horseradish Crème & Natural Au Jus.**

DESSERT

**Assorted Cookies.
Warm Apple Crisp
Assorted Dessert Bars.**





SOUND BITES MENU | OCTOBER 21ST

APPETIZERS

Market Vegetable Crudite Bar with Traditional Hummus & Garlic Herb Dip.
Fig & Blue Cheese Tarts with Spiced Nuts & Balsamic Glaze.

SOUP

Potato-Leek with Bacon, Chive & Crème Fraiche.

SALADS

Mixed Greens Salad with Buttermilk Ranch & Balsamic Vinegar.
Salt-Roasted Red & Golden Beets, Goat Cheese, Frissee, Citrus Vinaigrette.

BREAD

Dinner Rolls with Whipped Orange-Honey Butter.

SIDES

Braised Baby Fennel & Carrots.
Roasted Garlic Mini One-Bite Potatoes.
Wild Rice Pilaf.
Bistro Vegetables.

ENTREES

Beef Bourguignon with Pearl Onions, Mushrooms & Bacon.
Portobello Mushroom Stroganoff with Egg Noodles & Fresh Peas.
Carved Pit Ham with Ginger-Mango Chutney.

DESSERT

Assorted Cookies.
Assorted Dessert Bars.
Chai Crème Brulee.



SOUND BITES MENU | OCTOBER 28TH

APPETIZERS

Wisconsin Cheese Board w/ Assorted Compotes, Dried Fruits & Nuts, Lavosh, Crostini & Crackers.
Chicken Cordon Bleu Bites w/ Mustard Crème.

SOUP

Curry Lentil Soup.

SALADS

Mixed Greens Salad w/ Buttermilk Ranch & Balsamic Vin.
Kale, Roasted Butternut Squash, Toasted Pecans, Bleu Cheese, Maple Vin.

BREAD

Dinner Rolls with Whipped Orange-Honey Butter.

SIDES

Creamed Corn.
Sweet Pepper Orzo.
Grilled Brown-Butter Asparagus.

ENTREES

Baked Salmon w/ Lemon-Caper Beurre Blanc.
Caprese Quinoa Bake w/ Fresh Mozzarella, Roma Tomatoes & Spinach.
Carved Corned Beef, w/ Assorted Mustards and Horseradish Cream.

DESSERT

Mixed Berry Cobbler.
Assorted Cookies.
Assorted Dessert Bars.

