



SEPTEMBER BUFFET MENU

KALE AND CITRUS FARRO

Sherry Glazed Sweet Potatoes, Apples, Cherries, Spiced Walnuts

VEGETARIAN

ANISE SPICED PORK LOIN

Fig and Pear Chutney

Nut free, Made without gluten

PAN SEARED CHICKEN

Apricot and Cipollini Pan Sauce

Nut free, Made without gluten

MUSTARD STEWED HEIRLOOM SQUASHES

VEGETARIAN Nut free

BUTTERNUT SQUASH POLENTA

VEGETARIAN Nut free, Made without gluten

RIGATONI PASTA

Root Vegetable Bolognese, Pepitas

VEGETARIAN Nut free

ASSORTED BREADS AND SWEET CREAM BUTTER

PUMPKIN PIE WITH SPICED CRÈME FRAICHE

(Contains dairy, gluten and nuts)

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