

September Catering Specials

Featuring Whole Grains and Seasonal Produce

September 2010

Chartwells



Whole Wheat Oatmeal Raisin Muffins

Moist Cinnamon Spiced Muffin Studded with Dried Cranberries and Raisins

Seasonal Vegetable Quiche

Zucchini, Yellow Squash, Red Pepper, Artichoke Hearts, and Monterey Jack Cheese

Seasonal Vegetable Tart

Zucchini, Yellow Squash, Roasted Red Pepper, Artichoke Hearts, and Monterey Jack Cheese

Semolina Raisin Fennel Bread

Durum Wheat, Plump Raisins, and Fennel Seeds formed into Artisan Rolls and Loaves for Sandwiches

Mediterranean Barley Salad

Marinated Eggplant, Peppers, Feta Cheese, Olives, and Tomatoes with Fresh Herb Vinaigrette



Caramel Popcorn

Freshly Popped Corn with Homemade Brown Sugar Caramel and Sea Salt

Lemon Glazed Polenta Pound Cake

Rich Lemon Cake drizzled with Tangy Lemon Icing and garnished with Fresh Berries