



THE *fifth* WHEEL

Baileys' Restaurants Catering

FALL & WINTER DINNER MENU

1 salad + 2 sides + 1 entree

Prices are per person for buffet service. Plated dinners are also available.

Prices are subject to tax and gratuity.

SALADS

autumn | spring mix, fennel, goat cheese, pepitas, pink peppercorn vinaigrette

winter caprese | roasted roma tomatoes, buffalo mozzarella, balsamic reduction, EVOO

Italian | romaine, artichokes, pepperoncini, red onion, asiago & red wine vinaigrette

citrus | spinach, orange, green onions, toasted pecans, rosemary, grapefruit vinaigrette

Additional salad available upon request.

SIDES

roasted potatoes + rosemary confit V/GF

duchess potatoes V/GF

root vegetable medley V V/GF

potato artichoke gratin V/GF

roasted garlic + tarragon + green beans V/GF

roasted cauliflower + cumin + feta V/GF

sautéed greens + bacon GF

sculpted carrots + brown butter + almonds | add \$2 V/GF

roasted red pepper mashed potatoes V/GF

poblano grits V/GF

wilted kale + shallots + fennel V/GF

citrus scented jasmine rice V/GF

Additional sides available upon request.

ENTREES

roasted chicken breast + local mushrooms \$26

poblano glazed smoked chicken \$26

roasted peppers + Mexican rice + corn truffle + queso Chihuahua |v \$26

smoky, spicy polenta cake + black bean sweet pepper ragu |v \$26

apple stuffed pork roulade + pan gravy \$28

crown roast of pork + fried capers + roasted Kalamata olives \$28

roasted salmon + teriyaki BBQ glaze \$28

steelhead trout + tomato chutney \$28

herb-crusted New York strip roast + garlic butter \$32

roasted beef tenderloin + red wine demi \$32

Additional entree available upon request.