

Sample Menu

*includes house salad with sherry vinaigrette
vegetarian, wheat free options, dessert & custom packages available upon request*

Taco or Gourmet Burrito Bar

pollo asado, carnitas or carne asada with Spanish rice, black beans, corn or flour tortillas, roasted tomatillo salsa, house made pico de gallo, guacamole, queso fresco & chopped white onion & cilantro

House Made Flatbread & Antipasti Bar

*house marinated fresh mozzarella, assorted olives, salami, pesto, artichoke hearts, toast points, vine-ripe tomatoes, sliced cucumber
choice of two flatbreads
margarehita, house made fennel sausage, salami, prosciutto, & shaved parmesan, fig jam & arugula*

Middle Eastern Mezze Bar

roasted garlic hummus, smoky babaganoush, feta chunks, roasted peppers, assorted olives, za'tar pita bread, tatzhiki, sliced cucumber, grilled oregano chicken or fresh herb turkey meatballs

Sandwich, Wraps & Gourmet Salads

*choice of 2 sandwiches or wraps
chipotle chicken wrap, Italian sub sandwich, rainbow vegetable wrap or caprese sandwich & seasonal vegetable pasta salad*

Build-Your-Own Sandwich Bar

*(choice of 3 items per section)
roast turkey, honey baked ham, chipotle chicken, salami, prosciutto
roasted garlic, hummus, garlic aioli, babaganoush, grainy Dijon mustard, balsamic vinegar vinaigrette, fig jam
fresh mozzarella, provolone, sharp cheddar, pepper jack
sliced pain de mie, French roll, focaccia, sliced pain au levain, croissants*

Chop Salad Bar

*(choice of 3 vegetables, choice of 2 proteins & dressings, choice of 1 lettuce, cheese, grain & nuts/seeds)
cucumber, carrots, cherry tomatoes, sliced mushrooms, roasted beets, roasted peppers
grilled chicken, hard cooked egg, chick peas, white beans, grilled tofu, bacon bits, herbs de Provence
encrusted steak
sherry vinaigrette, balsamic vinaigrette, herb ranch, bleu cheese dressing, creamy poppy seed dressing,
green goddess dressing
romaine, mixed greens, arugula, butter lettuce
feta cheese, bleu cheese, fresh mozzarella, goat cheese
tricolor quinoa, farro, barley, kasha, amaranth
walnuts, pecans, chia seeds, pepitas, croutons
served with seasonal fruit salad, assorted house made savory quick breads & herbed compound butter*