

BREAKFAST		
	Each	Per 6
Quiche bacon or spinach	\$10.00	\$55.00
Huevos Rancheros *gf	\$15.00	\$85.00
Fruit Bowl *v, gf	\$7.00	\$40.00
Granola *v, gf	\$4.00	\$22.00
Breakfast Pastries	Each	Per 6
Muffin (blueberry morning glory)	\$4.00	\$22.00
Scone (chocolate chip seasonal fruit)	\$4.00	\$22.00
Ham + Gruyere Croissant	\$5.00	\$28.00
Apple Turnover	\$5.00	\$28.00
Regular or Chocolate Croissant	\$4.00	\$22.00
Quinoa Bar *gf, df	\$5.00	\$28.00

Starters		
	Each	Per 6
Cheese + Charcuterie	\$15	\$85
Assortment of gruyere, petit basque, manchego + parmesan with sausage sec, prosciutto, fresh + dried fruit + crackers		
Crudité with Hummus *v, gf	\$12	\$70
Assortment of Raw Vegetables with Hummus		
Soup De Jour	\$8	\$45

SWEETS		
	Each	Per 6
Raspberry Bar	\$5.00	\$28.00
Lemon Lavender Bar	\$5.00	\$28.00
Double Chocolate Brownie	\$5.00	\$28.00
Salted Caramel Brownie	\$5.00	\$28.00
Chocolate Chip Cookie	\$3.00	\$18.00
Blueberry Ginger Oatmeal Cookie	\$3.00	\$18.00
Blueberry Bar *gf,v	\$6.00	\$30.00

MAINS Healthy FOOD (all gluten free + vegan)		
	Each	Per 6
Green Goddess Bowl *v, gf	\$20.00	\$120.00
Avocado, carrots, cucumbers, potatoes, radish, chickpeas, asparagus, green beans, quinoa + vegan green goddess dressing		
Bali Bowl w/ Peanut Tofu *v, gf	\$18.00	\$105.00
Indian Flavor Profile with peanut roasted tofu, spicy sweet potato, black rice, red cabbage, carrots, snow peas + avocado		
Tuna or Tofu Poke Bowl *gf	\$24.00	\$140.00
Japanese Flavor Profile Tuna, cucumber, radish, seaweed + edamame		
Zaatar Cauliflower Steak *v, gf	\$18.00	\$105.00
North African Flavor Profile Cauliflower Steak with Green Tahini Sauce served with spring quinoa salad		
Grilled Portobello Greek	\$20.00	\$120.00
Souvlaki Bowl *v, gf		
Greek Flavor Profile Portobello Mushroom with Cauliflower Rice, cucumbers, tomatoes, avocado, arugula + grilled vegetables		

ADD PROTEIN		
	Each	Per 6
Braised Tofu	\$10.00	\$60.00
Grilled Chicken Breast	\$10.00	\$60.00
Seared Salmon	\$14.00	\$80.00
Grilled Shrimp	\$12.00	\$70.00
Egg poached or hard boiled	\$3.00	\$18.00

SIDES Cold		
	Each	Per 6
Lentil Cauliflower Spinach *v, gf	\$10.00	\$60.00
French lentils, roasted cauliflower, roasted radishes, caramelized shallots, spinach, cilantro, pistachio + lime		
Spring Quinoa Salad *gf	\$10.00	\$60.00
Quinoa, lentils, tomatoes, olives, feta, scallions + arugula		
Thai Noodle Salad *v, gf	\$10.00	\$60.00
Rice noodle, cabbage, carrots, radish, bell pepper, scallions, cilantro, jalapeno, peanuts, ginger, garlic, orange juice + tamari		
Cobb Salad *gf	\$18.00	\$105.00
Grilled chicken, mixed greens, avocado, bacon, carrots, grape tomatoes, hard boil eggs + blue cheese		
Strawberry Walnut Salad *gf	\$14.00	\$80.00
Mixed Greens, Strawberries, dried blueberries, candied walnuts, feta + red onion with walnut vinaigrette		

MAINS		
	Each	Per 6
Grilled Tandoori Chicken *gf	\$20.00	\$120.00
Grilled chicken breast in classic Indian tandoori marinade with lentil cauliflower spinach salad		
Szechuan Wild Salmon *gf	\$24.00	\$140.00
Seared Szechuan glazed wild salmon filet served with sauteed haricot covert with shiitake mushrooms, red peppers, ginger + garlic		
Chimichurri Hanger Steak *gf	\$24.00	\$140.00
Grilled hanger steak served with chimichurri sauce served with roasted baby potatoes		
Grilled Tuscan Chicken *gf	\$22.00	\$130.00
Lemon garlic thyme marinated French chicken breast with tomato butter served with roasted baby potatoes		
Charred Asparagus Kale Pasta	\$18.00	\$105.00
Pasta with asparagus, kale, cannellini beans + lemon		
Vietnamese Grilled Pork Chop *gf	\$22.00	\$105.00
Lemongrass, ginger soy marinade pork chop grilled + served w/ Caribbean rice + kimchi		

SIDES Hot		
	Each	Per 6
Caribbean Rice *v, gf	\$8.00	\$45.00
Jasmine rice with coconut milk, scallions, ginger, garlic + lime		
Roasted Baby Potatoes *v, gf	\$8.00	\$45.00
Roasted baby potatoes with garlic, olive oil, salt + pepper		
Asparagus + Carrots *v, gf	\$9.00	\$52.00
Asparagus, baby carrots sautéed with melted leeks		
Haricot Vert + Snow Peas *gf, v	\$9.00	\$52.00
Sautéed haricot vert with snow peas with orange zest + toasted almonds		

