



corporate luncheon | sample menu

| stationary signature appetizer bites |

Tuscan Antipasto, Breads + Spreads

*olives | marinated artichokes | white bean puree | heirloom tomato bruschetta
italian meats & cheeses | artisan breads and crostini*

| light + healthy buffet style lunch |

Chimichurri Grilled Bistro Steak *marinated then char-grilled and hand carved into medallions,
with our house made **cilantro chimichurri sauce***

Smoked Chicken Platter *hard wood smoked chicken breast, sliced thin, served with **romesco sauce***

Brown Rice + Quinoa Blend *sautéed spinach, garlic, fresh herbs, citrus*

Grilled Summer Succotash *grilled local sweet corn, asparagus, edamame, and oven roasted
tomatoes (seasonal-Summer)*

Roasted Seasonal Vegetable Platter *tossed with olive oil and seasoned simply with kosher salt
and fresh ground black pepper, served at room temperature*

Signature Artisan Salad *chopped artisan greens, crumbled goat cheese, Cajun candied pecans, fresh
seasonal berries, honey tarragon vinaigrette*

Niçoise Salad *chopped artisan greens, purple potato, hard-boiled egg, cucumber, grape tomatoes,
green beans, lemon-dijon vinaigrette*

| the grand finale | liquid nitrogen sorbet |

Strawberry Margarita Sorbet

candied lime zest