

Daily Menus

Friday, March 20

LUNCH BUFFET

Kale & Heirloom Carrot Slaw *(Vegetarian, Gluten Free)*

Kale | Shredded Carrots | Crispy Garbanzo Beans | Pickled Red Onion
Chopped Herbs | Dried Apricots | Lemon Poppy Seed Dressing

Shaved Roots & Greens *(Vegetarian, Gluten Free)*

Spring Mix | Carrot | Parsnip | Radish | Crumbled Goat Cheese
Red Berry Vinaigrette

Main

Braised Short Rib *(Gluten Free, Dairy Free)*

Slow Cooked Beef Short Rib | Golden Raisin Demi-Glace

Seared Salmon *(Gluten Free, Dairy Free)*

Roasted Pearl Onions | Confit Tomato | Lemon

Butternut Squash Ravioli *(Vegetarian)*

Sage Butter | Pine Nuts

Twice Whipped Mashed Potatoes *(Vegetarian, Gluten Free)*

Charred Cauliflower & Herbs *(Vegan, Gluten Free)*

Desserts

Mini Hazelnut Tart

Cherry Cheesecake

Saturday, March 21

BREAKFAST

Seasonal Fruits and Berries

Greek Yogurt

Assorted Miniature Pastries

Assorted local jams, marmalade, honey, whipped butter

Steel Cut Oatmeal *(Gluten Free)*

Ham, Egg & Cheese Stuffed Breakfast Biscuit

LUNCH BUFFET

Garbanzo Salad *(Vegan, Gluten Free)*

Quinoa | Pickled Red Onions | Cucumbers | Peppers
Fresh Chopped Herbs | Cilantro | Citrus Vinaigrette

Southwestern Chopped Salad *(Vegetarian)*

Crispy Romaine Lettuce | Iceberg Lettuce
Crumbled Hard Boiled Egg | Green Onions | Pico de Gallo
Black Beans | Chipotle Ranch

Build-a-Taco Station

Barbacoa | Chicken Tinga | Grilled Spiced Vegetables *(Vegetarian)*
Flour or Corn Tortillas | Shredded Cabbage and Cilantro
Crumbled Cotija Cheese | Lime Wedges | Salsa Roja | Salsa Verde

Refried Beans *(Vegan, Gluten Free)*

Classic Spanish Rice *(Vegan, Gluten Free)*

Desserts

Cinnamon Sugar Dusted Churros

Espresso Dusted Cheesecake