

Sample Lunch Menu

Appetizers

Choose One Board Arrangement

Cheese & Charcuterie Board

moroccan spice blend | charred lemon tahini sauce | toasted peanut dust crumble

Vegetable Crudité & Spreads Board

paprika | onion | garlic | thyme | oregano | pumpkin seed romesco

Hummus & Flatbread Board

cucumber, tomatoes | olives | feta cheese | crispy garbanzos | mint | olive oil

Temura Broccoli & Asparagus

peanut sauce | micro herbs

Soup &/Or Salad

Choose A Soup / Salad Or Both

Arugula Kale & Baby Leaf Salad

charred corn | shaved fennel | roasted cherry tomatoes | grated dry monterey jack cheese
candied walnut granola | lemon green goddess

Purée of Lentil Soup

Yellow lentils | herbs | vegetable broth | garlic | lemon oil

Entree

Choose One Or More For Guests

Marinated Flank Steak Sandwich

grilled baguette, focaccia, or ciabatta bread | garlic mustard caper spread
toma cheese | chimichurri

Spiced Chicken OR Salmon Rice Bowl

White or brown rice | chopped roasted seasonal vegetables | pickled red onions
cilantro cumin yogurt sauce OR balsamic tarragon aioli (vegetarian option available)

Chicken Korma & Orzo Pasta Skillet

onion | smoked tomato sauce | spinach | chopped broccolini
carrots | blistered cherry tomatoes

DESSERT

Banana Brown Sugar Coconut Ice Cream

charred strawberry compote

Southern Pound Cake

Blueberry compote | orange scented whipped cream