

BREAKFAST

Carrot Muffins (V2)

Blueberry Scones (V2)

Mixed Berry Parfait with Almond Oat Granola (V)

Strawberry Coconut Chia Parfait (V2)-Upon Request

Diced Fruit with Berries (V2)

Foraged Mushroom Florentine Scramble (V)

Basil Oil, Grated Parmesan, Crispy Spinach

Bakon™ and Foraged Mushroom Tofu Scramble (V2))-Upon Request

Basil Oil, Crispy Spinach, Roasted Tomatoes

Honey Rosemary Glazed Canadian Bacon

Scallion Hashbrowns (V2)

LUNCH ENTRÉE

Nutty Farro and Cranberry Spinach Salad (V2)

Toasted Almonds, Pistachios, Citrus Vinaigrette

Honey Dijon Seared Chicken Breast

Dressed Arugula and Fennel

Rosemary-Red Wine Braised Beef Short Rib

Parsnip and Celery Root Chips

Plant Based Filet Mignon (V2)

Horseradish Cream, Yukon Potato Hay

Sauteed Kale and Balsamic Roasted Brussels Sprouts (V2)

Herb Roasted Mushrooms

Wild Rice Risotto Cakes (V2)

Violife™ Cheese Blend, Shallot Rings

Lemon Poppy Seed Pound Cake (V2)

Raspberry Glaze, Candied Lemon Buttercream

Chocolate Hazelnut Cake (V2)

Chocolate Buttercream, Candied Hazelnuts

AFTERNOON SNACK

Vegetable Chip with Hummus Trio

Roasted Cauliflower, Beet and Garbanzo, and Edamame Hummuses

Tuxedo Caramelized Popcorn (V)

Dark and White Chocolate Drizzled Caramel Popcorn with Pretzels, Almonds, and Pecans.



Vegetarian



Vegan