



Breakfast Menu

Day One – November 13, 2019

- **Mini Artisanal Pastries**

Assorted artisanal pastries from local bakeries, vegan and gluten free options available

- **Almond Milk Chia Pudding with Mango & Coconut**

Dairy free vegan chia pudding with fresh mango and toasted coconut chips (VE)

- **Individual Cheesy Eggs and Bacon Breakfast Quiche**

Local cheese and crispy bacon quiche with flaky crust (V)

- **Seasonal Vegetable Quiche with Flaky Crust (V)**

- **Whole Seasonal Fruits (VE)**

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(N) Contains Nuts



Lunch Menu

Day One – November 13, 2019



Souvlaki Buffet Station

- **Small plates**

Moroccan lamb sliders - Richly spiced beef & lamb sliders, harissa, feta tzatziki, slider bun

Golden falafel - Tzatziki, spicy harissa, pickled onions (V)

- **Large platters**

Grilled lemon chicken souvlaki, red onion, grilled fennel, tahini, fennel fronds (GF/DF)

Grilled eggplant seasoned with chermoula served over Mediterranean marinated bean and heirloom cherry tomato Greek salad with olives, cucumbers, tomato, peppers, feta & fresh oregano (feta will be on the side) (V/GF)

Roasted new potatoes with dried lime and Aleppo butter, cilantro and toasted sesame seeds (V/GF)

South of the Border Inspired Salad Bar

- **Choose your base**

Spring green mix, pasta salad, quinoa

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- **Choose your protein**

Smokey dry-rubbed chicken, Anchiote marinated flank steak, Sambal roasted tofu (V)

- **Choose your toppings**

Corn, gigante bean, cilantro, cancha pasilla pepper rajas, queso fresco Shaved radish, Piquillo pepper, black bean relish, cumin carrot slaw, lime crema, roast green beans, green garbanzo, roasted mushroom, tomatillo giardiniera, broccoli, cherry tomatoes and tortilla strips

- **Choose your dressing:**

Jalapeno lime, house made ranch balsamic vinaigrette, honey mustard, classic caesar, tahini miso, lemon vinaigrette

Grab & Go Gourmet Sandwiches

- **Classic Italian-American Deli Sandwich**

Salami, prosciutto & smoked ham, shredded romaine & radicchio, marinated artichokes, fresh mozzarella fior di latte & herbed white wine vinaigrette

- **Grilled Portobello Sandwich**

Black olive-whipped chevre, peperonata & wild arugula (V)

- **Small Batch Kettle Chips in Assorted Flavors**

- **Fresh Baked Fudgy Brownies (V)**

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PM Break Menu

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- Old fashioned popcorn with seasoning station (V/GF)
- SF Gelateria Gelato (DF option available)

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Breakfast Menu

Day Two – November 14, 2019

- **Bagels and More**

Assorted mini bagels, house made smears, capers, shallots, dill, tomato, cucumber, lemon (GF Breads and PB/jams available)

- **Overnight Oats "Jars"**

Greek yogurt-soaked overnight oats in mason jars with meyer lemon jam & macerated summer berries (V/GF)

- **Vegetable Frittata**

Slow-roasted with tomatoes, marinated peppers, crème fraiche, scallions (V)

- **Whole Seasonal Fruits (VE)**

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Lunch Menu

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Korean Taco Buffet Station

- **Small plates**

Korean short rib tacos - Bao bun, soy-sesame marinated short rib, kimchi, toasted nori (DF)

Korean fried tofu - Gochujang double fried tofu, ginger-sake sticky glaze, pickled cucumbers (V/DF/GF)

- **Large platters**

Cambodian grilled chicken, sweet and salty garlic marinade, annatto glaze, rainbow carrot salad (DF/GF)

Shredded green papaya, English cucumber, pickled carrots, heirloom cherry tomatoes, mint, cilantro, fried shallots kimchi fried jasmine rice, green onion, eggs, ginger (V/GF)

Burmese yellow coconut curry noodle salad, sweet bell pepper, snap peas, Thai basil, scallion, chili oil, red ginger and lemongrass coconut curry sauce (V)

Farmer's Market Inspired Salad Bar

- **Choose your base**

Wild arugula and frisee, heirloom grains, whole wheat pasta

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- **Choose your protein**

Shredded chicken, tuna confit, hite bean and wild mushroom fritter (V)

- **Choose your toppings**

Charred green beans, sweet peppers, persian cucumbers, heirloom tomatoes, shaved watermelon radish, stonefruit salsa, heirloom broccoli slaw, marinated baby beets, gigante beans, nicoise olives, chevre levain croutons, toasted almonds, fine herb salad

- **Choose your dressing**

Honey dijon, balsamic vinaigrette, green goddess, tahini miso, herbed vinaigrette

Grab & Go Gourmet Sandwiches

- **Spice-Rubbed Pastrami Sandwich**

House made pickles, whole grain mustard, coleslaw & sliced gruyere cheese

- **Summer Harvest Sandwich**

Smoky eggplant 'pesto,' grilled zucchini, whipped chevre, spicy slow-roasted roma tomatoes, torn basil, massaged kale (V)

- **Small Batch Kettle Chips in Assorted Flavors**

- **Fresh-Baked Cookies, Salted Chocolate Chip, Dark Double Chocolate, White Chocolate Macadamia (V/ N)**

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PM Break Menu

Day Two – November 14, 2019

- Fresh-Baked Pretzels (V) with anchor steam beer mustard (VE) & sharp cheddar cheese sauce (V/GF)
- Maven's Creamery Ice Cream Macaroons

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Evening Reception Menu

Day Two – November 14, 2019

- **Action Stations**

Fried chicken and 3 kinds of waffles: Herbed-olive oil, brown sugar-lemon-blueberry rendered sausage, chile, caramel sugar

House made accompaniments: Maple syrup, spicy tabasco honey, candied bacon, seasonal compote, smoked maple butter, pickled pepper jelly

- **Vegetarian and GF option are available upon request**

(All items cooked in vegetable oil)

- **Arepas con Todo**

Queso : Charred pasilla, queso fresco, queso de cabra, cilantro, cebollitas asadas (V)

Chicken chile rojo : Cabbage, chipotle crema, pico de gallo

Chorizo con aguacate : Rendered and cured chorizo, queso fresco, savory guajillo sauce and avocado, spicy pickled red onion

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- **Dim Sum Station**

Pork and shrimp siu mai and vegetable (V) dumplings in steamer baskets (DF/GF)

Accoutrements: Soy sauce, sweet chili sauce, sambal, spicy mustard

Sides: Marinated Asian noodle salad, shiitake, crunchy pickled vegetables, scallions, cilantro, sesame-ginger dressing (V/DF)

- **Assorted miniature pies: Lemon meringue pie shortbread crust, toasted meringue, pecan pie bars (N), fruit tarts pies.**

Vegan and gluten free available upon request

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