

Friday, September 16, 2016

breakfast:

scrambled eggs

bacon and breakfast sausages

tortillas & salsa!

bagels & cream cheese

hot & cold cereal

fresh fruits (including bananas)

orange juice & V8

hot chocolate

2% milk

freshly brewed dark roast regular & decaffeinated coffee cream and sweeteners

gourmet boxed lunch:

choice of turkey or vegetarian, fruit & Chef's selection of dessert

lunch:

pork sliders

pork shoulder slow roasted in bbq spices on hawaiian rolls with red and white cabbage

corn spoon bread

a classic take on corn bread refined by Feast creamed corn with whole sweet corn kernels

grilled potato & artichoke salad

grilled new potato and roasted artichokes served with herbs tossed with a chardonnay stone mustard vinaigrette

bbg salad

whole romaine hearts with chopped romaine lettuce tossed in a smokey red chili pepper dressing with peanut, apple, and farmers cheese

southern white bean and shredded chicken chili

slow roasted chicken, white cannellini bean, green chili, and cilantro with cotija cheese

maple roasted carrot ribbons dusted with sage and spice

sweet bites:

smores cupcakes

dinner:

charred hangar steak

balsamic grilled red onions, pistachio pesto

rosemary grilled chicken skewers moroccan preserved lemon pulp and zest, diced fennel bulb

flat bean, potato & pancetta salad

grilled new potato, Italian flat bean, pork jowl & oregano vinaigrette

olive oil blistered vine tomato with pulled mozzarella vine help ripe tomato, fresh mozzarella, seasoned olive oil & chive blossom

orecchiette pasta salad warm kale, parmesan crisp, chili flake

dessert:

cheese cake with berry sauce

Saturday, September 17, 2016



breakfast:

triple t farm's egg frittata with fontina, bacon lardons, and parsley pesto

triple t farm's egg frittata, wild mushrooms and laura chenel's goat cheese

breakfast sausages

tortillas & salsa!

bagels & cream cheese

hot & cold cereal

fresh fruits (including bananas)

orange juice & V8

hot chocolate

2% milk

freshly brewed dark roast regular & decaffeinated coffee cream and sweeteners

gourmet boxed lunch:

choice of turkey or vegetarian, fruit & Chef's selection of dessert

lunch

red wine and herb marinated portobello steak

grilled paillards of fulton farms chicken, lemon verbena pesto

grilled potatoes, chive blossom vinaigrette

sliced imwalle farms tomatoes, basil, redwood hill farms feta & local olive oil

simple summer bean salad

artisan wood-fired rolls and sweet cream butter

sweet bites: summer berry tarts

dinner:

citrus, baby arugula, redwood hill farms goat's cheese, golden balsamic & olive oil

oak barrel grilled breast of sonoma chicken, pancetta, roast garlic $\&\, red\,$ wine sauce

slow grilled & sliced red wine soaked tri tip, feast's famous steak sauce

penne pasta with boccancini, pine nuts, spinach ribbons, citrus & olive oil

simply grilled farmers market vegetables

wood-fired artisan bread & garden herb butter

dessert:

dry creek peach short cake bar



Sunday, September 18, 2016

breakfast:

classic quiche lorraine

bacon and breakfast sausages

tortillas & salsa!

bagels & cream cheese

hot & cold cereal

fresh fruits (including bananas)

orange juice & V8

hot chocolate

2% milk

freshly brewed dark roast regular & decaffeinated coffee cream and sweeteners

lunch:

rioja marinated charred carne asada redwine, garlic, shallot, marinated sirloin

yucatan grilled chopped chicken whole pulled chicken with coriander, cumin, cocoa and orange zest

roasted passilla tomatillo salsa fire roasted passilla, tomatillo, garlic, onion, and water

jicama and cucumber salad diced spiced pineapple and cilantro vinaigrette

mexican green rice jasmine rice with serrano chili and cilantro pico

frijoles borrachos negro modelo, onion, cumin, coriander, and pinto beans

house made corn tortillas

condiments: queso fresco, pickled red onion, cilantro, guacamole, red cabbage

sweet bites: dulce de leche flan with fresh berries