



BOARD MEETING + DINNER

This menu was for a multi-faceted Board of Trustees event including breakfast, lunch, afternoon snacks and dinner.

BREAKFAST

SMOOTHIE BAR

carrot ginger
berry blast

ORANGE CHERRY PISTACHIO SCONES
MIXED BERRY TURNOVERS
DAIRY-FREE PUMPKIN BREAD

BREAKFAST PARFAIT (VEG)

greek yogurt, berries, housemade granola

TARTINES

smashed avocado
scandinavian

EGG SCRAMBLES

broccoli + cheddar

SIDES

applewood bacon
herb roasted potatoes

FRESH SQUEEZED GRAPEFRUIT JUICE
FRESH SQUEEZED ORANGE JUICE

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ALL DAY COFFEE + TEA DISPLAY

GRACEFULLY COFFEE ROASTERS

local, family-owned, small-batch
specialty coffee roasting company



LUNCH

RICE BOWL STATION

BASES

brown rice
white sticky rice
mixed greens (v)

PROTEINS

roasted tofu
sesame grilled chicken breast
teriyaki salmon (gf)

TOPPINGS

cucumber
julienned ginger pickled carrot
edamame
roasted sweet potato
radish
cilantro
bean sprouts
scallion threads
toasted sesame seeds
sesame vinaigrette

SIDES

CHILLED SOBA SESAME NOODLE SALAD

pickled carrots and cucumber, cilantro with a light peanut ginger sauce

THAI VEGETABLE COCONUT SOUP (V) (GF)

thai spices, garden vegetables, coconut milk

DESSERT

DAIRY-FREE OLIVE OIL CAKELETTE

rosemary buttercream

TIRAMISU LAYERED CAKE BARS

LEMON BAR

SEASONAL CRUMB BAR



AFTERNOON SNACK

INDIVIDUAL CRUDITÉS CUPS

with skewered marinated olives and cheese, hummus

INDIVIDUAL SUSHI ROLLS

SPICY TUNA ROLL (GF)

avocado, pickled daikon, spicy mayo, tamari dipping sauce

BAMBOO SUSHI ROLL (V)(GF)

avocado, red pepper, mango, cucumber, tamari dipping sauce

DAIRY FREE CARROT CAKE CAKELETTE

CHOCOLATE CHIP COOKIES

ALL DAY BEVERAGES

SODAS

PELLEGRINO

ASSORTED FLAVORED SPARKLING WATER

APPLE CINNAMON AGUA FRESCA

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CABARET DINNER

WELCOME COCKTAIL

THE JULIET

gin, blackberry purée, local honey-ginger syrup, cava

ROSEMARY GRAPEFRUIT AGUA FRESCA (N/A)

SNACKS FOR THE TABLE

SHARED CHARCUTERIE AND ANTIPASTO PLATES

HONEY CURRY ROASTED MIXED NUTS

SEATED DINNER

FIRST COURSE

HEARTY GREENS SALAD (VEG)

shaved squash, spiced apple, buttermilk blue crouton,
toasty pumpkin seeds, banyuls vinaigrette

BREAD BASKET

served with whipped butter & housemade jams

SWEET POTATO BISCUIT

SEEDED GRAIN ROLL



MAIN COURSE

END OF SUMMER ROCKFISH
citrus beurre blanc

SAUTÉED SQUASH (VEG)(GF)
brown butter

BABY RED POTATOES (V)(GF)
olive oil, sea salt, fresh herbs

OR

INDIAN SPICED EGGPLANT (V)(GF)
coconut masala sauce, charred broccolini,
roasted chickpeas, cilantro chutney, naan chips

PLATED DESSERT

VANILLA BEAN PANNA COTTA
key lime curd, dark chocolate, raspberries

FAMILY STYLE MIGNARDISE
salted caramel truffle
lemon shortbread bites
strawberry pâte fruit

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FRENCH PRESS COFFEE
PREMIUM BEER AND WINE PACKAGE
WINE SERVICE WITH DINNER