



LUNCH TIER ONE \$35

*private dining*

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*salad*

**HOUSE**

baby greens + gorgonzola + toasted almond + dried cranberry + white balsamic vinaigrette

**INCLUDES:**

bread service

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*entrees*

**BRUSSEL SALAD**

kale + roasted brussels + poblano + carrots + cucumber + sesame sweet chili vinaigrette

**QUINOA & RICE WITH CHICKEN**

garden vegetables + avocado + grilled maiz and frijol salsa + cilantro lime sour cream

**SALMON ENTREE**

garden vegetables + avocado + grilled maiz and frijol salsa + cilantro lime sour cream

**QUINOA & RICE (VEGETARIAN)**

garden vegetables + avocado + grilled maiz and frijol salsa + cilantro lime sour cream

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*dessert*

**CHOCOLATE TORTE**



LUNCH TIER TWO \$25

*private dining*

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*salad*

**HOUSE**

baby greens + gorgonzola + toasted almond + dried cranberry + white balsamic vinaigrette

**INCLUDES:**

bread service

---

*entrees*

**TUSCAN CHICKEN SANDWICH**

Springer Mountain chicken + mozzarella + prosciutto + zucchini + basil + spinach aioli

**BISTRO BURGER**

Springer Mountain chicken + mozzarella + prosciutto + zucchini + basil + spinach aioli

**FISH TACOS**

Springer Mountain chicken + mozzarella + prosciutto + zucchini + basil + spinach aioli

**EGGPLANT PARM (VEGETARIAN)**

crisp fried eggplant + marinara + mozzarella + brussel sprout + mushroom

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*dessert*

**CREME BRULEE**



LUNCH TIER THREE \$20

private dining

appetizer

BREAD SERVICE

entrees

VEGGIE MELT

grilled carrot + pesto + pecorino + tomato + asparagus + sprouts + multigrain bread

5 CHEESE GRILLED CHEESE

mozzarella + romano + cheddar + manchego + pork belly + goat

BoLT SALAD

candied bacon + pickled onion + artisan romaine + 80 Acres cherry tomatoes + challah croutons + feta + creamy garlic dressing

dessert

CHOCOLATE TORTE