

Meeting Menu

Served family style or buffet

Lite fare

\$24 per person

Bowl O' Fruit
Apples, oranges, bananas ^{VGN/GF}

Avocado Toast
Toasted sourdough, avocado, everything spice, olive oil, flake salt ^{VGN}

Parfait
Seasonal fruit compote, fennel pollen, granola ^{VGT/GF}

Overnight Oats
Almond milk, almond butter, banana, cocoa nibs, granola ^{VGN/GF}

Canape platter

\$35 per person

Duck & Cherry Crostini
With whipped cheese

Salmon Lox
Dill creme fraiche, gluten-free crackers ^{GF}

Caprese Crostini
Cherry tomatoes, fromage blanc, fresh basil ^{VGT}

Box Lunch

\$28 per person

Panini Picks

Caprese
Pistachio-basil pesto, cherry tomatoes, whipped cheese ^{VGT}

Prime Rib
Thin sliced prime rib, arugula, truffle pear preserves, fenugreek dijonnaise

Ham
Star anise-cinnamon, cured ham, endive, huckleberry-sherry glaze, charred pepper aioli

Choice of side

Seasonal Salad ^{VGT/GF}

Housemade Chips ^{VGT/GF}

Seasonal Soup

