



Corporate Brunch

Buffet Service – Ask for Seasonal Items

Warm Buffet

Assorted Breakfast Frittatas

- Cheese
- Spinach, tomato & cheese
- Breakfast sausage & cheese

Breakfast Potatoes

- Served with condiments

House Pancakes & French Toast

- Served with organic maple syrup & butter, fruit compote

Cold Items

Assorted Fruit Platter

- Served with spiced honey yogurt

Bagels & Lox

- Served with cream cheese, tomatoes, capers, onions, avocados

Breakfast Bruschetta

- With avocado, tomato & mozzarella

Pastry

Assorted Sweet Rolls & Pastries

Drinks

Orange Juice

Coffee Service

- Regular & Decaf with cream & sugar

Fruit Infused water

- Citrus or Cucumber Mint



Two Entrée Lunch

Buffet Pricing (Ask for Family Style or Plated Pricing)



BREAD

Artisan Breads (v)

With herbs & olive oil

Vegan or Gluten-Free Breads Available

SALAD

Kale and Baby Spinach Salad with Blue Cheese (v) (gf)

With dried cherries, carrots, blue cheese, toasted almonds
& cherry thyme vinaigrette

**option to have cheese on the side*

MAIN

Colorado Pan Seared Trout (gf)

Pan Seared Trout with Dill, Lemon & Red Pepper

Marinated Airline Chicken Breast (gf)

with fresh herb au jous

SIDES

Fingerling Potatoes (vegan) (gf)

Seasonal Roasted Vegetables (vegan) (gf)

Optional Vegan Entrée:

Spaghetti Squash with Marinated Mushrooms
(vegan) (gf)



Light Lunch

Buffet Style Service

SANDWICH

Pastrami Rueben Sandwich

Served on rye bread

Turkey Melt Sandwich

Classic turkey melt on sourdough bread

Roasted Vegetable & Hummus Sandwich (vegan)

Roasted seasonal vegetables, marinated mushrooms, hummus served whole grain bread

SOUP

Chicken Quinoa (gf)

Vegan Corn Chowder (gf)(vegan)

Roasted poblanos, sweet corn, coconut milk, potato & spices

ASK FOR OUR SEASONAL FLAVORS

SALAD

Classic Macaroni Salad

Salad can be made vegan

Organic Green Salad (vegan) (gf)

With house vinaigrette

DRINK

Iced Tea & Lemonade

Infused Water

Coffee or Hot Tea Optional