OPTION #1:

PRE FIXED DINNER MENU
3 COURSES / $27 PER PERSON

FIRST COURSE:

CHOICE OF:

SEASONAL HARVEST SALAD
MIXED GREENS, GOAT CHEESE, SEASONAL FRUIT, MARKET VEGGIES, BRUSSEL SPROUTS, SUNFLOWER SEEDS, LOCAL SPROUTS, FRESH HERB VINAIGRETTE

VEGAN CAESAR SALAD
MIXED GREENS, GOAT CHEESE, SEASONAL FRUIT, MARKET VEGGIES, BRUSSEL SPROUTS, SUNFLOWER SEEDS, LOCAL SPROUTS, FRESH HERB VINAIGRETTE

CUP OF SOUP
CHICKEN POSOLE OR AVOCADO POTATO LEEK

MAIN COURSE:

CHOICE OF:

VEGAN POWER BOWL QUINOA-CURRY TOFU, KALE, BLACK LENTILS, SEASONAL VEGGIES, AVOCADO VINAIGRETTE

ROASTED CHICKEN CONFIT ORZO PASTA, TOMATO-BASIL MARINARA

BRAISED 44FARMS SHORT RIBS HORSERADISH-CORN GRITS, GREEN BEANS, AU JUS

SEARED SALMON TOMATO-BASIL ORZO PASTA & SAUTEED SEASONAL VEGGIES

DESSERT:

CHOICE OF:

VEGAN CARROT CAKE
MOM’S CHOCOLATE CUPCAKE
BUTTERSCOTCH BLONDIE
OPTION #2:

PRE FIXED DINNER MENU
2 COURSES / $23 PER PERSON

FIRST COURSE:

CHOICE OF:

SEASONAL HARVEST SALAD
MIXED GREENS, GOAT CHEESE, SEASONAL FRUIT, MARKET VEGGIES, BRUSSEL SPROUTS, SUNFLOWER SEEDS, LOCAL SPROUTS, FRESH HERB VINAIGRETTE

VEGAN CAESAR SALAD
MIXED GREENS, GOAT CHEESE, SEASONAL FRUIT, MARKET VEGGIES, BRUSSEL SPROUTS, SUNFLOWER SEEDS, LOCAL SPROUTS, FRESH HERB VINAIGRETTE

CUP OF SOUP
CHICKEN POSOLE OR AVOCADO POTATO LEEK

MAIN COURSE:

CHOICE OF:

VEGAN POWER BOWL QUINOA-CURRY TOFU, KALE, BLACK LENTILS, SEASONAL VEGGIES, AVOCADO VINAIGRETTE

ROASTED CHICKEN CONFIT ORZO PASTA, TOMATO-BASIL MARINARA

BRAISED 44FARMS SHORT RIBS HORSERADISH-CORN GRITS, GREEN BEANS, AU JUS

SEARED SALMON TOMATO-BASIL ORZO PASTA & SAUTEED SEASONAL VEGGIES