

EXECUTIVE LUNCH PLATTERS

Small serves 8-10,

Large serves 12-15

*Served room temperature.

48-hour notice required.

*Menu subject to seasonality and availability

PAN ROASTED SALMON WITH DILL SAUCE

Accompanied by roasted beet salad with walnut and mint, and shaved Brussels sprouts and Kale salad

\$195 small, \$295 large

PRIMAVERA CHICKEN

Accompanied by lemon orzo salad with spinach and feta, red and white quinoa tabbouleh

\$175 small, \$275 large

FLANK STEAK WITH ROMESCO

Accompanied by Fava bean salad w/ red rice, radish, shitake,
Broccolini w/ cherry tomatoes and roasted garlic

\$259 small, \$395 large

HARISSA SHRIMP SKEWERS WITH ZUCCHINI

Accompanied by Radiatore Pesto Pasta with Mozzarella Cheese & Pine nuts and
rainbow cauliflower kale caesar salad

\$195 small, \$295 large

CURRIED GRILLED CHICKEN SALAD

Accompanied by crudité plate with hummus and a fruit platter

\$195 small, \$295 large

ROASTED RIBEYE WITH HORSERADISH SAUCE

Accompanied by harvest farro salad with roasted squash, kale, ricotta salata and
arugula salad with citrus vinaigrette

\$295 small, \$395 large

10% Gratuities will apply
7.35% Sales tax will apply
10% Administrative fee will apply
Delivery charge may apply

Serving Ware included
Plates, Utensils & Napkins not included, but available to purchase.