

## BREAKFAST/LUNCH

Pecan sticky buns  
Sticky banoffee pudding  
Pecan-praline French toast  
Baked oatmeal topped with berries  
Ube pancakes with ube-coconut sauce  
Brown sugar and bacon French toast bake  
French toast bites with salted caramel sauce

Breakfast egg muffin (veggie, sausage, bacon)  
Spinach and goat cheese quiche  
Maple bacon sweet potato hash  
Tater tots breakfast bake



## APPETIZERS

Strawberry balsamic and basil bruschetta  
Spring pea hummus with grilled pita bread  
Sweet and sour crispy cauliflower bites Tostones with Cuban picadillo  
Five spice pork belly bao buns(vegan option)\*serrano, daikon cilantro red cabbage  
Tuna tartare with wasabi mayo in a crispy wonton (full-service only)  
Korean fried chicken and scallion waffles with spicy maple syrup  
Slow-cooked oxtail empanadita with mojo criollo sauce  
Mini fried polenta cake with tomato bacon jam  
Salmon sushi cups with sriracha mayo  
Lamb meatballs with romesco sauce  
Chicken tikka skewers





## SALADS

Stone fruit salad (until summer)  
Arugula and three pea salad  
Asparagus and radish salad  
Strawberry fields Salad  
Rainbow salad  
Spring salad



## VEGAN ENTREES

Grain bowls (roasted sweet potato, quinoa, chickpeas, red cabbage, cherry tomato)  
Stuffed cabbage rolls with vegan picadillo and tomato sauce  
Roasted tomato pasta with spinach and chickpeas  
Roasted cauliflower and lentil curry  
Oyster mushroom burrito bowl

## ENTREES

Lemon and garlic marinated flank steak  
Grilled steak with charred onion demi  
Grilled steak with herb salsa verde  
Spicy lemon garlic butter shrimp  
Roasted lemon parmesan salmon  
Chimichurri grilled chicken  
Roasted caprese chicken  
Honey glazed salmon



## DESSERT

Matcha cookies  
Banana Pudding  
Salted caramel tart  
Ube crinkle cookies  
Lemon crinkle cookies  
Coconut panna cottage  
Fruit tarts (vegan optional)  
Brown butter chocolate chip

