

# SEASONAL MENU

2023 SPRING

## Healthy Beginnings Breakfast

\$9.95 per person

All breakfasts include freshly brewed Princeton Premium Blend regular and decaffeinated coffee, assorted teas, and condiments.

Cottage jar of strawberry coconut chia pudding with glazed almonds **V G**

Cottage jar of carrot cake overnight oats with raisins, shredded coconut, and pineapple (made with oat milk) **V**

Freshly baked muffins from our bakeshop, seasonal sliced fruit, and juices

## Signature Sandwich Buffet

\$16.25 per person

Includes individual assorted chips, sparkling water, still water, and chocolate chip and vegan cookies from our Bakeshop

### Sandwiches

Please choose 3 sandwiches for groups of 40 or less or 4 sandwiches for groups of more than 40.

Chipotle hummus with grilled eggplant, zucchini, yellow squash, and tender kale, served in a wrap **V**

Oven roasted turkey with swiss, herbed cabbage slaw, and Russian dressing on French roll

Herb marinated chicken with fresh mozzarella, tomato, and balsamic glaze on a ciabatta roll

Roast beef with a roasted garlic and kale pesto, aged cheddar cheese, and arugula on a pretzel roll

Tarragon and chive chicken salad with field greens, served on a croissant

Tabbouleh pita wrap with feta cheese, chopped tomato, cucumber, and red onion  
*can be made without cheese*

Blackened tilapia with a roasted corn salsa and shallot remoulade, served on a brioche roll

### Salads

Toasted farro with roasted rainbow carrots, sweet peas, shaved radishes, chives, and a creamy lemon dressing

Crispy baked chickpeas, radicchio, and focaccia croutons, tossed in a tender kale caesar salad

Greek pasta salad with marinated artichoke hearts, feta cheese, cucumbers, and grape tomatoes, finished with a red wine vinaigrette

## Healthy Grain Bowl Buffet

\$21.25 per person, 25 person minimum

Additional attendant fee based on guest count  
Includes chopped fruit salad and sparkling and still water

### Bases (choose one)

Cauliflower rice and quinoa with shaved radishes, cucumbers, tomatoes, sweet corn arugula, feta cheese, and a lemon basil vinaigrette **G**

Toasted couscous with roasted chickpeas, peaches, dried cranberries, sunflower seeds, and an avocado mint vinaigrette

### Proteins (choose one meat and one vegetarian)

Grilled sliced sirloin beef

Pan roasted shrimp

Grilled marinated tofu

Grilled marinated chicken thigh

