



INDIVIDUAL MEALS

MENU PACKAGE





BREAKFAST BOXES

CONTINENTAL

\$14 per person

BERRY YOGURT PARFAIT **G**

Strawberry-Raspberry Jam, Maple Syrup, FD Granola

HOMEMADE BREADS

Croissant, Blueberry Scone, Maple Butter

SEASONAL FRESH FRUIT CUP **G D V**

QUICHE

\$15 per person

ASPARAGUS QUICHE

Caramelized Onions, Mushrooms, Gruyere, Grana Padano, Black Pepper, Chives

or

BLT QUICHE

Maple Bacon, Candied Tomato, Mozzarella, White Cheddar

MINI CROISSANT

Maple Butter

FIELD OF GREENS SALAD **G V**

Arugula, Radicchio, Frisée, Pea Shoots, Sunflower Sprouts, Parsley, Cilantro, Mint, Heirloom Vegetables, Dried Cherries, Caramelized Shallot Vinaigrette, Pumpkin Seed Brittle

MINI SEASONAL FRESH FRUIT CUP **G D V**

SANDWICH

\$16 per person

AVOCADO TOAST **D**

8-minute egg, Cucumber, Lemon, Za'atar, Pickled Jalapeño, Cilantro, Sourdough

or

SMOKED SALMON

Horseradish Cream Cheese, Pickled Beets, Arugula, Fresh Dill, Sourdough

FIELD OF GREENS SALAD **G V**

Arugula, Radicchio, Frisée, Pea Shoots, Sunflower Sprouts, Parsley, Cilantro, Mint, Heirloom Vegetables, Dried Cherries, Caramelized Shallot Vinaigrette, Pumpkin Seed Brittle

APPLE-OAT ENERGY BALL **G V**

Cinnamon, Dates, Flax seed

MINI SEASONAL FRESH FRUIT CUP **G D V**

- G** *Gluten Free*
- D** *Dairy Free*
- N** *Contains Nuts*
- V** *Vegan*





SANDWICH BOXES

\$18 Per Person

Choose 1 Protein - Vegetarian Included

CHICKEN CLUB

Herb Garlic Grilled Chicken, Aged Cheddar, Maple Bacon, Umami Sauce, Banana Pepper Relish, Pickle, Arugula, Everything Brioche

with

VEGAN CHOPPED SALAD G V

Kale, Radicchio, Frisee, Quinoa, Cucumbers, Peppers, Grapes, Pickled Shallots, Mint, Parsley, Lemon Tahini Dressing, Nutritional Yeast, Beet Hummus Spread, Harissa Chickpeas, Za'atar

SHAVED STEAK

FD Sauce, Smoked Cheddar, Shallot Jam, Horseradish Mustard, Shaved Iceberg, Homemade Brioche

with

RASA CHOPPED SALAD G V

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta Spread, Crumbled Feta, Harissa Chickpeas, Sumac

FALAFEL WRAP D V

Hummus, Beet Pickled Jicama Slaw, Garlic Sauce, Hot Sauce, Pickles, Napa Cabbage, Mint, Parsley

with

FIELD OF GREENS SALAD G V

Arugula, Radicchio, Frisée, Pea Shoots, Sunflower Sprouts, Parsley, Cilantro, Mint, Heirloom Vegetables, Dried Cherries, Caramelized Shallot Vinaigrette, Pumpkin Seed Brittle

- G *Gluten Free*
- D *Dairy Free*
- N *Contains Nuts*
- V *Vegan*



PROTEIN BOWLS

\$18 Per Person

Choose 1 Protein - Vegan Included

**RASA WITH
GRILLED SALMON** G

Grilled Salmon, Crispy Chickpeas,
Jalapeño Feta Spread,
Red Wine Vinaigrette

**RASA WITH
GRILLED CHICKEN** G

Herb Mustard Chicken Breast, Crispy
Chickpeas, Jalapeño Feta Spread,
Red Wine Vinaigrette

**SOBA SALAD WITH
PONZU SALMON** D

Soba Noodles, Cucumber,
Mango, Lime, Miso

COBB SALAD G

Herb Chicken, Hard Boiled Egg,
Bacon, Blue Cheese Dressing,
Red Wine Vinaigrette

CARNE ASADA FIESTA BOWL

Rice, Black Bean & Corn Salsa, Pico Di Gallo,
Crispy Tortilla Strips, Avocado Dressing

VEGAN TOKYO BOWL G D V

Asian Marinated Tofu, Tokyo Slaw,
Dan Dan Broccoli

MIDDLE EASTERN BOWL G D V

Cauliflower, Tabuleh Quinoa, Falafel,
Dill Tahini Dressing



GRAZING BOX

\$20 - Meat or Cheese and Crudites

\$30 - Meat, Cheese and Crudites

CHEESES

Apple Wood Smoked Cheddar
 Truffle Gouda Aged Manchego
 Sage Derby Irish Porter

Dried Fruit, Seed Crisps **N**

MEATS

Prosciutto Spanish Chorizo
 Soppressata Mortadella
 Capicollo

Olives, FD Mustard, Herb Focaccia

DIPS & CRUDITÉ

Israeli Hummus (EVOO + Sumac) **G D**

Celery, Cucumbers, Peppers, Heirloom Carrots,
 Cherry Tomatoes

FD FUDGE BROWNIE **G** +\$3

Chocolate Chunks, Bourbon Caramel,
 Salted Toffee Crunch

- G** *Gluten Free*
- D** *Dairy Free*
- N** *Contains Nuts*
- V** *Vegan*

