

MENU

COME FROM AWAY

COMPOSED SALADS

A VARIETY OF COMPOSED SALADS AND PASTA SALAD, HUMMUS DIPS AND ASSORTED FLATBREADS

GARDEN SALAD BAR

A BLEND OF CHOPPED ROMAINE, SPRING MIX OF ARUGULA, FRISÉE, RED OAK, AND SPINACH

TOPPINGS TO INCLUDE SHREDDED CARROTS, CUCUMBERS, SLICED MUSHROOMS, RED ONION, GRAPE TOMATOES, CROUTONS

WITH RANCH DRESSING AND RED WINE VINAIGRETTE

ARTISAN ROLLS AND BUTTER

HERB-INFUSED CHICKEN

RANGE-FREE CHICKEN MARINATED IN HERBS TOPPED WITH FRESH JUS LIE

CREOLE APPLE-STUFFED PORK LOIN

HAND-CARVED PORK LOIN CHOPS STUFFED WITH CREOLE APPLES AND TOPPED WITH A BOURBON DEMI GLACE

LONG GRAIN WILD RICE

SEASONED LONG GRAIN WILD RICE WITH CREAM CHEESE SAUCE

SEARED ASPARAGUS

MARKET-FRESH ASPARAGUS TOPPED WITH PARMESAN CHEESE

ROASTED BRUSSELS SPROUTS

FRESH BRUSSELS SPROUT HALVES ROASTED WITH PORK CRACKLINGS AND DRAWN BUTTER

DESSERTS

ASSORTED CUPCAKES, TRES LECHEs, AND CHERRIES JUBILEE PASTEL

