

MENU

STOMP

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

BALSAMIC-ROASTED PORK TENDERLOIN MEDALLIONS

BALSAMIC-INFUSED PORK MEDALLIONS TOPPED WITH SMOKED GOUDA SAUCE

WILD MUSHROOM- AND ROASTED CORN-STUFFED CHICKEN

FREE-RANGE CHICKEN BREAST STUFFED WITH WILD MUSHROOMS AND ROASTED CORN TOPPED WITH FRESH JUS LIE

ROASTED CARNIVAL FINGERLING POTATOES

IDAHO FINGERLING POTATOES ROASTED WITH FRESH HERBS

SMASHED CAULIFLOWER

STEAMED CAULIFLOWER BLENDED WITH PARMESAN CHEESE AND ROASTED GARLIC THEN ROASTED

PAN-ROASTED VEGETABLES

ZUCCHINI, SQUASH, RED ONION AND BELL PEPPERS SEASONED AND ROASTED

DESSERTS

ASSORTED CUPCAKES, TRES LECHES, AND CHERRIES JUBILEE PASTEL

