Sample Menu

Continental Breakfast
freshly-baked muffins
toast bar with fruit preserves & butter
Pachamama Organic coffee and tea service
seasonal organic fruit
$10 per person

Afternoon Snacks
Seasonal Organic Fruit & Cheese
Nuts or Organic Buttered Popcorn
Dark Chocolate
Pachamama Organic Coffee & Tea Service or Cold Drinks
$40 per person

Happy Hour
Artisan Cheese Board with crackers, dried fruit and nuts
Farm Fresh Vegetable Crudités with herbed yogurt dip
Glass of wine or beer
$20 per person

Farm House Kitchen
Boxed Lunches
3 Salad Sampler, organic cookie, bottled beverage
$18 per person

Farmer’s Lunch
Farmhouse Kitchen Seasonal Vegetarian Soup
Green Salad with homemade vinaigrette
Bread & Butter
Homemade Cookie
$15 per person

Buffet Lunch & Dinner Menus
Featuring seasonal organic produce from Soil Born Farms
$25 per person

Spring
Grilled Chicken with Mediterranean Salsa Verde
New Potato Salad with sugar snap peas, Whole Grain Mustard Vinaigrette
Spring Greens Salad
Strawberry Cupcakes

Summer
Grilled Spice Rubbed Chicken with Herbed Yogurt Sauce
Greek Salad with cucumbers, tomatoes, feta and olives
Farro Salad with roasted peppers and corn
Fresh Fruit Galette

Winter
Braised White Beans, Savoy Cabbage & Turkey Sausage
Kale Salad with lemon-caper dressing & shaved parmesan
Roasted Winter Root Vegetables
Lemon Bars

Autumn
Roasted Chicken with pear ginger compote
Maple glazed roasted sweet potatoes
Sauteed Garlicky Greens
Autumn apple cake

Includes Soil Born Farms herbal iced tea & filtered water. Additional beverages available for purchase.