

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
\$10 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
Sautéed Garlicky Greens
Autumn apple cake

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