

# 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*

### Peasant'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.*