

# Sample Menu

## Continental Breakfast

Freshly-baked Muffins  
Toast Bar with Fruit Preserves and Butter  
Pachamama Organic Coffee and Tea Service  
Seasonal Organic Fruit  
*\$15 per person*

## Afternoon Snacks

Seasonal Organic Fruit and Cheese  
Nuts or Organic Buttered Popcorn  
Dark Chocolate  
Pachamama Organic Coffee and  
Tea Service or Cold Drinks  
*\$15 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  
*\$25 per person*

## Farm House Kitchen

### Boxed Lunches

3-Salad Sampler, Organic Cookie,  
Bottled Beverage  
*\$23 per person*

### Farmer's Lunch

Farmhouse Kitchen Seasonal Vegetarian Soup  
Green Salad with Homemade Vinaigrette  
Bread and Butter  
Homemade Cookie  
*\$20 per person*

## Buffet Lunch & Dinner Menus

Featuring seasonal organic produce from  
Soil Born Farms  
*\$30 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

### Autumn

Roasted Chicken with  
Pear Ginger Compote  
Maple Glazed Roasted Sweet pPotatoes  
Sautéed Garlicky Greens  
Autumn Apple Cake

### Winter

Braised White Beans, Savoy Cabbage  
and Turkey Sausage  
Kale Salad with Lemon-Caper Dressing  
and Shaved Parmesan  
Roasted Winter Root Vegetables  
Lemon Bars

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