



Summer Seasonal Menu

BREAKFAST

Yard Seasonal Breakfast \$17 per person

- Summer Egg Frittata
With Chorizo, Queso Fresco, Tomato, Kale
- Tropical Fruit Yogurt Parfait
- Chocolate Banana Croissant Bread Pudding
- Pecan Coffee Cake
- Grapes, Strawberries and Clementines
- Kind Bars
- Coffee, Tea, and Juice

AFTERNOON BREAK

Grand Seasonal Break \$17 per person

- Falafel Mini Sandwiches
- Chirashi Cups (Vegetables, Rice and Sashimi)
- House Made Truffle Chips and Dip
- Cinnamon Donut Holes
- Virgin Sangria
- Assorted Sodas

HORS D'OEUVRES

Seasonal Hors D'oeuvres \$4 per piece

- Tuna and Avocado Sushi Rice Biscotti
- Bahn Mi Sliders
- Salmon Wellington
- Korean Hushpuppy

LUNCH BUFFET

Lunch Buffet \$30 per person

Soup (Select 1)

- Sweet Corn and Roasted Red Pepper Bisque (V)
- Manhattan Clam Chowder
- Chicken White Bean Chili
- White Gazpacho "Ajo Blanco"

Salad (Select 1)

- Heirloom Tomato Salad
With Avocado, Sweet Corn, Red Onion, Fresh Mozzarella, on a bed of Ohio Greens with Basil Vinaigrette
- Arugula Salad
With Watermelon, Cucumber, Feta, and Mojito Vinaigrette
- Buckwheat Soba Noodle Salad
With Julienne Vegetables and Peanut Dressing

Entrée (Select 2)

- Steak Frites
Sirloin Bavette with Kennebec Potato Hay and Porcini Truffle Butter
- Lemon Roasted Poulet Rouge Chicken
With Stewed Artichokes and Tomatoes
- Pork Tenderloin Al Pastor
With Pineapple Salsa, Avocado Crema and Bacon Powder
- Grilled Swordfish
With Chimichurri and Moroccan Cucumber Relish
- Fresh Cavatelli Cacio e Pepe (V)
With Broccoli and Szechuan Peppercorn
- Tandoori Roasted Cauliflower (Vegan)
With Green Curry Potatoes, Green Beans, Chickpeas

Accompaniments (Select 2)

- Coconut Confetti Rice
- Garlic Parmesan Hasselback Potatoes
- Green Chili Macaroni and Cheese
- Summer Squash Medley
- Mexican Street Corn Succotash
- Sunshine Green Bean Medley

Dessert (Select 2)

- Passion Fruit Crème Brulee
- Berry Shortcake with Mascarpone Whipped Cream
- Chocolate Mango Coconut Cake
- Banana Split Cheesecake
- Jamaican Rum Cheesecake

All quantities are based on one hour of service.
Additional \$5 per person surcharge will apply to all buffets less than 25 guests.
Prices are subject to 23% taxable service charge and applicable sales tax.