

BREAKFAST BUFFET

Chilled Fruit Juice

Breakfast Pastries

Toasted Bread, Bagels and Cream Cheese

Fresh Seasonal Fruits

Greek Yogurt

Hot Steel-Cut Oatmeal and Cereals

Huevos Rancheros Fried Tortilla, Beans, Poached Egg, Ranchero Sauce, Queso Fresco

Cage Free Scrambled Eggs

Cage Free Scrambled Egg Whites

Breakfast Potatoes

Vegetarian Sausage

Smokehouse Bacon

Chicken Sausage

LUNCH BUFFET

Frisée Salad Orange Segments, Pine Nuts, Heirloom Tomatoes, Lemon Herb Vinaigrette

Spinach Salad Caramelized Shallots, Shaved Parmesan, Warm Bacon Vinaigrette

Pan Seared Salmon Maple Mustard Beurre Blanc, Apple, Radish, Celery Salad

Herb Crusted Beef Tenderloin Cabernet Reduction

Caramelized Shallot Mashed Potatoes

Roasted Root Vegetables

Farfalle Pasta Blistered Tomatoes, Caramelized Onions, and Herbs

Walnut Brownies

Brownies

DINNER SERVED

Chef's Choice Soup

Garden Lettuce Salad Pickled Onions, Tomatoes, Toasted Almonds, Herb Vinaigrette

Steelhead Trout Pickled Tomatoes, Citrus Beurre Blanc

Pan Roasted Chicken Sundried Tomatoes, Artichoke, Caper Cream Sauce

Halloumi Heirloom Tomato Polenta Stack Halloumi Cheese, Heirloom Tomatoes, Polenta, Pesto, Baby Arugula, Basil Leaves with Balsamic Glaze

> Crisp Parsnips and Squash Herbed Forbidden Rice Chef's Choice Dessert