



LUNCH/BRUNCH MENU

Monday-Sunday 11am-4pm

1 COURSE Entrée // \$18 per person

2 COURSE Entrée & Soup or Side Salad // \$24 per person

3 COURSE Entrée, Soup or Side Salad & Dessert // \$30 per person

Includes refillable beverages: Food Dance coffee roasted & blended by Waterstreet / coke products / freshly brewed iced tea / cranberry juice

Choose 6 from the following

ON BREAD

On fresh housemade bread, served with daily cold salad.

GRILLED Choose up to 2

The Chicken Dance

carlson farms' chicken / bacon / sharp white cheddar / lettuce / tomato / chipotle mayo / grilled sourdough

BBQ Rocksteady

young earth farm's pulled pork / bbq sauce / spicy slaw / grilled brioche roll

Grilled Herbed Crab Cake

wild caught crab / lettuce / tomato / lemon aioli / grilled brioche

COLD Choose up to 2

Lemon Almond Chicken Salad

carlson farms' chicken / lemon zest mayo / celery / almonds / tomato / greens / brioche

White Albacore Tuna Salad

line-caught tuna / mayo / white cheddar / lettuce / tomato / sourdough

Chef's Featured Sandwich (V)

featuring seasonal ingredients / our event coordinators have the juicy details

GREENS Choose up to 2

Cobb (GFI)

hard-boiled egg / avocado / applewood smoked bacon / blue cheese / tomato / carlson's farm chicken / romaine / cobb dressing

Mediterranean Salad (V) (GFI)

romaine / french feta / red onion / roasted red pepper / tomato / cucumber / kalamata olives / herb vinaigrette dressing

Chicken Caesar Salad

carlson farms' chicken / romaine / croutons / sarvecchio / caesar dressing

BOWL

Macaroni & Aged Cheddar (V)

rustichella d'abruzzo rigatoni / aged cheddar / cream / bread crumbs

EGGS Choose up to 2

Garden Scramble (V) (GFI)

seasonal veg / farm cheese / fresh herbs / home fries

Pig in the Garden (GFI)

sautéed mushrooms / applewood smoked bacon / tomato / green onion / white cheddar / home fries

Watusi Sandwich (V)

scrambled egg / roasted red pepper / housemade pesto / provolone / grilled sourdough / home fries

Quiche of the Day

seasonal greens / citrus vinaigrette

DESSERTS Choose 1 from the following

Petite Cats Meow (GFI)

baked flourless chocolate mousse / chocolate ganache / whipped cream / almond praline

Cheesecake

seasonal flavor

Assorted Bite Size Pastries

chocolate / fruit / lemon

SPECIALTY BARS

Juice Bar // 20 guests min. // \$10 per person

Carafes of freshly squeezed orange juice and other seasonal juices along side an assortment of purees and garnish including pomegranate puree, pear puree, pomegranate seeds, citrus, and rosemary sprigs.

*Turn your Juice bar into a **Mimosa Bar**. Order a glass of cava and build your own Mimosa // \$4 per pour

Hot Chocolate Bar // 20 guests min. // \$8 per person

Self-serve Food Dance Hot Chocolate with seasonal garnishes, including chocolate dipped peppermint candy canes, housemade marshmallow skewers, freshly whipped cream, hazelnut and caramel syrup, and chocolate sprinkle coated bamboo stirrers.

*Spike your hot chocolate with Bailey's Irish Cream or Jameson Irish Whiskey // \$6 per pour

(V) vegetarian (GFI) gluten free ingredients // Prices are subject to change and do not include tax or 20% gratuity.

* To provide exceptional service the day of your event, parties of 30 or more expected guests we ask the host to collect guest's entree selection and preorder at no less than 1 business week prior to the event date. If a pre order is not possible, we kindly ask the host to choose 2 entree selections to offer the day of the event.