



SEASONAL BREAKS

Seasonal Breakfast \$17 per person

Tropical Fruit Salad
Strawberry-Rhubarb Yogurt Parfaits
Seasonal Breakfast Breads and Danish
Ginger-Parsnip Coffee Cake
Lemon Blueberry Yogurt Biscuits
Gooseberry Danish with Elderflower Glaze
Ham and Cheese Quiche
Potato Latkes with Sour Cream and Applesauce
House Donuts
Coffee, Tea, Water and Juice

HORS D'OEUVRES

Seasonal Hors D'oeuvres \$4 per piece

Cold

Smoked Trout Rilette on Rye Toast
with Horseradish and Pickled Spring Onion

Smashed Peas
with Mint and Ricotta on Sourdough Crostini

Porcini and Bacon Deviled Eggs *with Fried Shallots*

Hot

Lamb Barbacoa Empanada
Pork Belly Adobo Skewer
Potato Latke *with Labneh and Harissa*

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.

2020 Spring Seasonal Menu

LUNCH

Seasonal Buffet \$30 per person

Soup (Select 1)

Potato, Leek and Sunchoke
Vegetarian Chili
Grilled Chicken, Pasta and Roasted Red Pepper
Korean Beef Stew

Salad (Select 1)

Citrus Salad with Mixed Greens, Shaved Fennel, Orange, Grapefruit, Feta, Olive, Toasted Almonds and Red Wine Vinaigrette

Tuscan Bean and Kale Salad *with Ricotta Salata and Marinated Mushrooms*

Entrée (Select 2)

Herb and Farmer's Cheese Stuffed Chicken Breast
with Roasted Red Pepper Makhani Sauce

Ohio Proud Beed Sirloin Medallions
with Blue Cheese Crust and Balsamic Onions

Pistachio Cod *with Minted Peas, Honey and Lemon Butter*

Oaxacan Lamb Barbacoa *with Tortillas and Pico De Gallo*

Japanese Fried Shrimp Tonkatsu

Vegetable Pot Pie *with Irish Cheddar (Vegetarian)*

Asparagus Ravioli *with Mushroom Truffle Sauce (Vegetarian)*

Roasted Heirloom Carrots and Ancient Grain Risotto
with Sherry Orange Glaze, Hazelnut Butter and Fried Brussels (Vegan)

Accompaniments (Select 2)

Spring Saffron Risotto
Ancient Grain Medley
"All Dressed" Fried Potatoes
Whipped Parsnip-Sweet Potatoes
Grilled Broccolini and Lemon Yogurt
Seasonal Vegetable Medley

Dessert (Select 2)

Peanut Butter and Chocolate Swirl Cheesecake
Strawberry Rhubarb Pie
Italian Lemon Cream Cake
Butterscotch Pudding *with Caramel, Buttermilk Cream, Snickerdoodle*