

Tastes of Spring

LIMITED TIME ONLY

APPETIZERS

ROASTED RED BEET & HONEY HUMMUS

Served on crostini \$40.00



BLT CHEESE DIP

Served cold with toasted baguettes

\$45.00



SALADS

STRAWBERRY TABOULI

Quinoa with fresh herbs and strawberries.
Finished with a red wine vinaigrette and
topped with goat cheese \$5.50 (a la carte)



GRILLED ASPARAGUS

Grilled asparagus, radishes, spring onion
and cherry tomatoes with a lemon
vinaigrette \$5.00 (a la carte)



TORTELLINI PASTA SALAD

Tortellini with sweet pea pesto, tomatoes,
basil and red onion \$4.50 (a la carte)



SANDWICHES

ROASTED ARTICHOKE & TOMATO

Roasted artichokes and sliced tomatoes served on a
ciabatta roll with an edamame basil spread \$10.25



SWEET CHILI SALMON

Salmon, red onions, red pepper slaw
and avocado crema. Served on
focaccia bread \$14



ROAST BEEF

Roast beef, fontina cheese, basil, red
onion and arugula. Drizzled with a
chipotle lemon aioli \$11.50



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ENTREES

KOREAN FRIED CHICKEN

Chicken thighs fried and tossed
with a Korean BBQ sauce

\$16.50



MISO POLENTA

Miso polenta served with spring
vegetables and tofu \$13.50



SIDES

CRISPY BRUSSELS SPROUTS

Crispy brussels sprouts with
an agrodolce sauce \$4.00 (a la
carte)



SESAME GARLIC GREEN BEANS

Green beans with a sesame
garlic sauce \$4.00 (a la carte)



DESSERTS

LEMON OLIVE OIL CAKE

Light and fluffy vegan cake dusted with
powdered sugar \$5.00 (a la carte)



MINI BAKLAVA

Baklava served in individual
phyllo cups \$40.00 per
minimum order of 25



SEASONAL FRUIT COBBLER

Baked cobbler with fresh, seasonal fruit
Market Price

