



BREAKFAST PACKAGES

Price per person.

BERRY BREAKFAST CRUMBLE



\$9.50

Berries baked with an oat crumble, chopped almonds, and a hint of vanilla with a fresh cream topping. Served with scrambled eggs, fresh fruit salad, assorted pastries, juice, and fresh-brewed coffee and hot tea.

CHORIZO & SWEET POTATO HASH



\$12.00

Savory Southwestern roasted sweet potato hash with onion, fresh cilantro, and a Spanish chorizo sausage garnished with sour cream. Served with scrambled eggs, fresh fruit salad, assorted pastries, juice, and fresh-brewed coffee and hot tea.

SALAD

Price per person.

SPRING COBB SALAD WITH TURKEY



Entrée: \$13.00 | A La Carte: \$5.95 | Upcharge: \$3.00

Crisp chopped greens topped with tender grilled asparagus, artichokes, radish, crisp bacon, gorgonzola crumbles, hard-cooked egg, and sliced turkey, with a creamy avocado dressing.

HERB-CRUSTED CHICKEN & ASPARAGUS SALAD



Entrée: \$13.00 | A La Carte: \$5.95 | Upcharge: \$3.00

Mixed greens with herb-crusted chicken breast grilled and thinly sliced, along with grilled asparagus, chèvre, toasted hazelnuts, with a citrus vinaigrette.

SANDWICHES

Price per person.

ROAST BEEF WITH HERB GOAT CHEESE



\$11.00 per guest

House-roasted beef thinly sliced and served on a grilled ciabatta roll with arugula, sliced radish, and an herbed goat cheese spread.

ENTRÉE

Price per person.

SMOKED PORTOBELLO LINGUINI



Lite: \$12.00 | Hearty: \$14.25

Smoked Portobello mushrooms with house-roasted red peppers over a bed of tender linguini, finished with a light white wine lemon butter sauce and fresh herbs.

WATERCRESS PESTO SALMON



Lite: \$18.20 | Hearty: \$23.05

Pan-seared, chef-cut salmon fillet topped with a light and lemony watercress pesto sauce

LAMB TAGINE



Lite: \$13.75 | Hearty: \$16.95

Traditional Moroccan lamb stew with aromatic and savory spices. Served with basmati rice. Select two other sides.

SIDES

Price per person.

MOROCCAN SPRING COUS-COUS



Upcharge: \$2.05 | A La Carte: \$4.75

A vibrant cold salad with spring vegetables, chickpeas, & feta

ZAALOUK



Upcharge: \$1.90 | A La Carte: \$3.95

Moroccan style stewed tomatoes & eggplant

DESSERTS

BLUEBERRY LEMONADE CUPCAKES



Upcharge: \$2.00 per person | By the Dozen: \$14.00 per order

House-made cupcakes with a touch of lemon and vibrant blueberries, finished with a lemon buttercream frosting and sugared blueberries.