



Healthy Corner Lunch

the revitalize and renew menus include: artisan breads, butter, freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, and herbal teas served table side. Pricing is based on 120 minutes of service. an additional charge of 6 per person will be charged for each additional 30 minutes of service.

revitalize

\$88

roasted butternut squash, green apple soup

baby greens, ice spinach, petit arugula, d'anjou pear, feta cheese, marcona almonds, red wine vinaigrette

whole wheat pasta, heirloom tomato, olive, edamame, walla-walla onion, basil

cannellini bean, haricot verts, organic potato, nicoise capers

cous cous, fennel, golden raisins, meyer lemon

char grilled angus beef, coconut curry sauce, baby bok choy

dijon & herb marinated chicken thighs, green apple cabbage slaw, roasted chicken jus

yellowtail snapper, cucumber relish

wild rice, dried currants, toasted pine nuts

roasted seasonal squash

braised kale

Bulgur wheat pudding, tropical fruit chutney

72% chocolate pound cake, orange hazelnut ganache

buckwheat "pain d'epice"

fresh fruit tartlets

sugar free blueberry mousse, vanilla cream dome

renew

\$88

chick pea, braised greens soup

mixed greens, carrots, bean sprouts, soybean, ginger vinaigrette

quinoa, roasted corn, organic tomato, bell peppers, toasted pumpkin seeds, florida lime

roasted beet, feta, mint, pignoli, sherry vinaigrette

wild rice salad, kirby cucumber, red onion, celery, cilantro

plancha seared tournedos of beef, grilled squash and potato relish
herb roasted bone-in chicken, cubeb pepper, roasted lemon & pearl onions
toasted fennel rubbed salmon, grilled swiss chard, caramelized onions, roasted pear vinaigrette
whole wheat pasta, heirloom cherry tomatoes, spinach, nicoise olive, basil
amaranth, bulgar pilaf
caramelized root vegetables

almond milk rice pudding, lemon zest, strawberry compote
chocolate mousse dome
all wheat banana lime pound cake
raspberry tart
sugar free apricot mousse, milk chocolate cream savarin

ENHANCEMENTS

assorted regular and diet soft drinks

\$9 each

assorted bottled waters to include carbonated and still

\$9 each

rosemary infused lemonade service

\$5

pomegranate iced tea service

\$5

freshly brewed tazo® iced tea service

\$4

infused spring water

\$75 per gallon

with your choice of orange, raspberry, lemon, cucumber mint ~ an environmentally friendly
alternative to bottled waters

coffee station

\$138 per gallon

freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, herbal tea selection

*Culinary Attendant fee of \$275.00 per station

\$250.00 service charge for groups with less than 50 people

Enhancements must be ordered for the entire guarantee

All pricing is per person, unless otherwise noted.

Prices are exclusive of a 26% service charge and 6.5% sales tax. 58.8% of the service charge is a gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee.