Sunday, 11.1.26

4:30 PM Reception

Chip And Dip Reception Table (4:30pm-5:15pm)

Chipotle Hummus, House Salsa, Spicy Guacamole

Fried Corn Chips, Pita Bread Chips, Taro Chips

Carrot Sticks, Celery Sticks, Jicama Sticks

Domestic and Import Beer, Hard Seltzers, House Wines and Soft Drinks

Custom Buffet (5:15pm-6:30pm)

Warm Artisan Dinner Rolls with Soft Butter

Seasonal Salad

Mixed Leaves, Tomato, Cucumber, Cilantro, Tequila Lime Vinaigrette

Chermoula Chicken

with Demi sauce (ALCOHOL FREE)

Grilled Eggplant Rollatini

with Housemade Tomato Sauce (NO BASIL PESTO AS IT CONTAINS NUTS)

Broccolini (GLUTEN AND DIARY FREE)

Rice Pilaf (GLUTEN AND DAIRY FREE)

Triple Chocolate Mousse Cake

FRUIT FOR DAIRY FREE AND GLUTEN FREE GUESTS

ROAR Regular and Decaffeinated Coffee, Assorted ROAR Teas with Appropriate Condiments

Ice Water

Iced Tea Station

Monday, 11.2.26

7:30 AM Breakfast Buffet

Healthy Life Breakfast Buffet

Medley of Seasonal Juices

Cold Pressed Orange Juice

Sliced Seasonal Fruit

Honeydew, Cantaloupe, Pineapple

Chia Seed Pudding with Berries

Low Fat Fresh Bran Muffins

Steel Cut Oatmeal

Brown Sugar, Raisins, Roasted Walnuts

Burrito

Egg White, Red Beans, Bell Pepper, Smoked Sea Salt

Avocado Toast (Self-Serve Station)

Avocado, Sourdough, Cilantro, Sliced Tomato, Goat Cheese, Cracked Pepper

ROAR Regular and Decaffeinated Coffee, Assorted ROAR Teas

with Appropriate Condiments

10:00 AM Coffee Break

Assorted Potato Chips, Pretzels, & Popcorn

ROAR Regular and Decaffeinated Coffee, Assorted ROAR Teas with Appropriate Condiments

Seasonal Sliced Fruit Display

12:30 PM Lunch

Two Course Plated Lunch

PRESET Artisan Bread and Rolls, Sweet Butter

PRESET Farmer's Garden and Greens

Fresh Local Greens, Radish, Carrot, Green Onion, Roasted Beets, Cherry Tomato, Classic Balsamic Dressing (GLUTEN FREE)

Grilled French Breast of Chicken

Marinated with Soft Herbs, Touch of Garlic, Port Wine Demi (GLUTEN AND DAIRY FREE)

Grilled Cauliflower Steak

Grilled Cauliflower, Basil Infused Marinara Sauce (GLUTEN AND DAIRY FREE/VEGAN)

Wild Rice Pilaf

(GLUTEN AND Dairy FREE)

Seasoned Green Beans

(GLUTEN AND Dairy FREE)

ROAR Regular and Decaffeinated Coffee, Assorted ROAR Teas with Appropriate Condiments

Ice Water

Iced Tea Station

3:00 PM Coffee Break

ROAR Regular and Decaffeinated Coffee, Assorted ROAR Teas with Appropriate Condiments

Iced Tea Station

5:45 PM Dinner Buffet

Domestic and Import Beer, Hard Seltzers, House Wines and Soft Drinks

South Of The Border Dinner Buffet(5:45PM-7:30PM)

Warm Artisan Dinner Rolls with Soft Butter

Seasonal Salad

Mixed Leaves, Tomato, Cucumber, Cilantro, Tequila Lime Vinaigrette (DAIRY FREE)

Chopped Salad

Corn, Tomatoes, Red Onion, Black Beans, Radish, Cucumber, Cotija Cheese, Cilantro Dressing (DIARY FREE WITHOUT DRESSING)

Seared Cod

Spanish Onions, Vera Cruz Sauce, Olives, Capers

Chili Lime Marinated Skirt Steak

Sautéed Peppers, Sauteed Onion, Demi

Roasted Asparagus

Cilantro Rice (VEGAN)

Refried Beans (VEGAN)

Apple Turnovers

SECOND DESSERT WILL BE FRUIT PLATE (GLUTEN AND DAIRY FREE)

ROAR Regular and Decaffeinated Coffee, Assorted ROAR Teas

with Appropriate Condiments

Ice Water

Iced Tea Station

Tuesday, 11.3.26

7:30 AM Breakfast Buffet

Healthy Life Breakfast Buffet

Medley of Seasonal Juices

Cold Pressed Orange Juice

Sliced Seasonal Fruit

Honeydew, Cantaloupe, Pineapple

Chia Seed Pudding with Berries

Low Fat Fresh Bran Muffins

Steel Cut Oatmeal

Brown Sugar, Raisins, Roasted Walnuts

Burrito

Egg White, Red Beans, Bell Pepper, Smoked Sea Salt

Avocado Toast (Self-Serve Station)

Avocado, Sourdough, Cilantro, Sliced Tomato, Goat Cheese, Cracked Pepper

ROAR Regular and Decaffeinated Coffee, Assorted ROAR Teas with Appropriate Condiments

10:00 AM Coffee Break

Assorted Freshly Baked Cookies (NO NUTS)

Seasonal Fruit Skewers

ROAR Regular and Decaffeinated Coffee, Assorted ROAR Teas with Appropriate Condiments

11:30 AM Lunch Buffet

Taste of Mexico Lunch Buffet

Tossed Cobb Salad

Chorizo, Cotija Cheese, Grilled Corn, Plum Tomatoes, Fried Tortilla, Chipotle Ranch

Mixed Seasonal Greens

Garden Vegetables, Balsamic Dressing

Cilantro Lime Chicken Fajitas

Cod Tacos with Chipotle Slaw

Warm Flour AND Corn Tortillas

Cilantro Rice (VEGAN)

Refried Beans (VEGAN)

Sour Cream

Salsa

Guacamole

Tres Leches Squares (NO NUTS)

Mexican Chocolate (NO NUTS)

ROAR Regular and Decaffeinated Coffee, Assorted ROAR Teas

with Appropriate Condiments

Ice Water

Iced Tea