



Dinner Menu

\$90 per person

Please inform us of any allergies

First Course

Buffalo Dip

Shredded chicken in a creamy buffalo sauce mixed with turmeric, paprika, and cayenne pepper. Served with chips, carrots, and celery

Chef's Salad

Romaine Lettuce, Cherry Tomato, Cucumber, Purple Onion, Shredded Carrot, Cheese cubes and Croutons. Tossed with a Lemon, Garlic, and Ginger Vinaigrette

Second course

Chicken Cutlet

Breaded chicken breast fried in coconut oil, topped with tomato sauce and melted mozzarella cheese. Served with garlic and herb sourdough bread crostini's

Macaroni and Cheese

Cavatappi pasta in a cheddar cheese bechamel sauce. Topped with steamed broccoli, parsley, and green onion

Third course **Select one**

Chamomile Cornbread Cupcake

Cornbread cupcake infused with chamomile, Cinnamon whipped cream, White chocolate star, Chocolate dipped dried apricot

Brownie Fruit Bowl

Fudge brownie topped with blueberries, strawberries, and blackberries, Served with whipped Cream and chocolate shavings

Drinks

Rose Hips & Plantain Leaf Tea
Sparkling Water
Mineral Water
Organic Coffee

DINNER MENU

\$125 per person

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FIRST COURSE

Bacon Chicken Bites

With maple syrup and green onion dipping sauce

Charcuterie Plate

Cheese (Cheddar & Brie), Crackers, Carrots, Tomato, Olives, Nuts, Apricot Jam, Hummus, Tzatziki, Grapes

THIRD COURSE *SELECT ONE*

Chocolate Fudge Cake

Rich chocolate cake with semi-sweet chocolate chips topped with chocolate ganache and whipped cream

Wild Berry Cupcake

Wild blueberry cake, Lemon cream frosting, topped with a blueberry sugar cookie, white chocolate pretzel & shavings

SECOND COURSE

Meatballs and Pasta

Ginger and herb ground beef meatballs baked in a garlic tomato sauce, served with rigatoni and topped with Caramelized onion slaw, cilantro and parsley

Birria Tacos

Slow cooked in a spicy beef broth, (2) tacos served with a side of beef consume, cilantro, and onion

DRINKS

Turmeric, Ginger & Calendula Tea

Mineral water

Organic Coffee

Sparkling Water



DINNER MENU

\$155 per person

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FIRST COURSE

Bone Broth Soup

Potatoes, Carrots, Celery, slow cooked in beef bone broth and chicken bone broth. Seasoned with onion, garlic, sea salt, cilantro, parsley, ginger and turmeric

Empanadas

(2) Chicken and Beef, Served with chipotle dipping sauce

SECOND COURSE

Shrimp and Steak

Sirloin Steak topped with garlic shrimp and herb butter. Served over mashed sweet potato with a rosemary garnish

Rice and Beans

Cilantro and lime white rice, topped with pinto beans cooked in a garlic, coriander, pepper and onion red sauce, served with (3) tostones and ranch coleslaw

THIRD COURSE *SELECT ONE*

Garden Melody Cupcake

Zucchini carrot cake infused with dandelion root, whipped sweet potato frosting, topped with honey infused with chlorella and ginger and garnished with a white chocolate rose

Chocolate Orange Cream Cupcake

Chocolate cake infused with dandelion root, topped with whipped orange cream cheese frosting and candied orange peel chocolate bark

DRINKS

Schisandra Berry & Rose Petal Tea

Mineral water

Organic Coffee

Sparkling Water



BRUNCH MENU

\$65 per person

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FIRST COURSE

Deviled eggs

Garnished with paprika, chopped bacon and green onion. Served over microgreens

Fruit Cup

Small diced watermelon, cantaloupe, strawberries and blueberries, topped with Greek yogurt, granola and cinnamon

SECOND COURSE

Pancake Patty

Sausage patty, cheddar cheese, and fried eggs on (2) pancakes, Served with maple syrup

Eggs and Potato Scramble

Small diced potatoes seasoned with rosemary, garlic, onion, cilantro and parsley. Sauteed with peppers and onions and a garlic and herb scrambled egg mix

THIRD COURSE *SELECT ONE*

Pastry Plate

Rainbow sprinkle mini muffin (1), Lemon poppyseed loaf cake cup w/ whipped cream, Chocolate chip mini muffin (1)

French Toast Sticks

Brioche bread dipped in a brown sugar and cinnamon egg batter, fried in butter and topped with maple syrup, whipped cream, and rainbow sprinkles

DRINKS

Hibiscus, Raspberry leaf & Ginger root Tea

Mineral water

Organic Coffee

Sparkling water