

## SPONSOR LUNCH BUFFET MENU OPTIONS

**TUESDAY, NOVEMBER 17**

**Please select one buffet menu option for your Tuesday lunch event**

### **BUFFET OPTION 1**

Red Oak, Chervil, and Frisée Market-Picked Greens with Goat Cheese, Walnuts, and Tarragon Emulsion (CD, CN, V)

Farmhouse Bowl with Lentils, Carrots, Chickpeas, Red Onion, Parsley, and Mustard Vinaigrette (VG)

Roasted Sea Bass, Lobster Bisque, and Tomato Confit (CD, Shellfish)  
Hanger Steak Pearl Onions and Bordelaise Sauce

Pomme Purée with Yukon Gold Potatoes, Fresh Cream, and Butter (CD, V)  
Roasted Ruby Red and Golden Yellow Beets with Champagne Vinaigrette (VG)

Fresh Baked Rolls and Butter (CG, CD, V)

Almond-Chocolate Sponge Cake with Mascarpone Chantilly (CG, CD, CN, V)  
Cream Puff with Dulce de Leche Custard and Cinnamon Spiced Chocolate (CG, CD)  
Vegan Banana Cupcake with Passion Fruit Topping (CG, VG)

### **BUFFET OPTION 2**

Sun-Ripe Cantaloupe Salad with Arugula, Romaine, Goat Cheese, Shaved Almonds, and Sherry Vinaigrette (CD, CN, V)

Pipirrana with Vine Tomatoes, Cucumber, Olives, Red Onions, and Bell Peppers with Jerez Vinegar and Olive Oil (VG)

Roasted Trout, Lemon Caper Ajo Blanco Sauce, and Fresh Cilantro (CD)  
Picanha Steak with Pearl Onions and Mole Verde (CG, CN)

Arroz a la Valenciana Amarillo – Medium Grain Rice, Cherry Tomatoes, Tri-Color Peppers, and Saffron (VG)  
Brentwood Sweet Corn, Red Onions, Jalapeños, Scallions, and Tajin (VG)

Fresh Baked Rolls and Butter (CG, CD, V)

Cream Puff with Whipped Coconut Ganache and Toasted Coconut (CG, CD)  
Layered Fudge Cake (CG, CD, V)  
Plant-Based Verrine with Fresh Raspberries, Lychee in Syrup, and Berry Mouse (VG)

The following beverage options will be available with sponsor lunch menus:  
Regular Coffee, Iced Tea, and Water