

SPONSOR LUNCH MENU OPTIONS

MONDAY, OCTOBER 20

Please select one menu option for your Monday lunch event

BUFFET OPTION 1

Crisp Romaine, Roasted Corn, Fried Onions, and Sherry Vinaigrette (GF, DF, VG) with Bacon Bits on the side

Fregola with Blistered Tomatoes, Basil Pesto, Diced Peppers, and Mozzarella Pearls (V)

Roasted Barramundi with Creamy Herb Chimichurri and Tomato Confit (GF, DF)
Seared Brazilian Picanha Steak with Pearl Onions and Mushroom Demi (GF, DF)

Roasted Pee-Wee Potatoes with Caramelized Pearl Onions, Garlic, Thyme, and Tomatoes (GF, DF, VG)
Roasted Cauliflower, Baby Kale, and Chickpeas with Mustard-Lime Vinaigrette (GF, DF, VG)

Fresh Baked Rolls and Butter

Passion Fruit Cream Puff with Coconut Whipped Ganache and Toasted Coconut (V)
Moist Dark Chocolate Sponge Cake layered with Chocolate Fudge (V)
Berry Mousse with Plant-Based Raspberry Jelly and Lychee in Syrup (GF, DF, VG)

BUFFET OPTION 2

Arugula and Frisee Salad with Shaved Bosc Pears, Cranberries, and White Balsamic Vinaigrette (GF, DF, VG) with Blue Cheese Crumbles on the side

Red and White Quinoa Israeli Tabbouleh, Peppers, Red Onions, Cucumbers, and Tomatoes with Parsley (DF, VG)

Roasted Chicken Thighs with Paprika, Cayenne, and Turmeric Mix Demi (GF, DF)
Oven-Roasted Salmon with Almond Romesco Sauce (GF, DF)

Arroz Verde with Parboil Rice, Salsa Verde, Cilantro, and Lime (GF, DF, VG)
Green Beans and Ajo Blanco Vinaigrette with Tomatoes (GF, DF, VG)
Fresh Baked Rolls and Butter

Limoncello Cake with Light Citrus Cream (V)
Buttermilk-Praline Pecan Cake with Salted Caramel Whipped Ganache (V)
Dark Chocolate Mousse with Plant-Based Pear Jelly (GF, DF, VG)

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

DIETARY CODES: GF = Gluten Free DF = Dairy Free V = Vegetarian VG = Vegan