

## SPONSOR LUNCH MENU OPTIONS

**TUESDAY, OCTOBER 21**

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

### **BUFFET OPTION 1**

Crispy Iceberg, Heirloom Cherry Tomatoes, Cucumber, Shaved Onions, and Herb Vinaigrette (GF, DF, VG) with Crumbled Feta on the side

Bloomed Faro, Wheat Berries, and Barley with Kale, Roasted Carrots, and Tahini (GF, DF, VG)

Roasted Sea Bass  
with Sauce Américaine (GF, DF)  
The Butcher's Cut Steak with Black Peppercorn Sauce and Pearl Onions (GF, DF)

Spanakorizo Rice with Onion and Spinach (GF, DF, VG)  
Roasted Mixed Beets with White Balsamic Dressing (GF, DF, VG)

Fresh Baked Rolls and Butter

Almond-Chocolate Sponge Cake with Mascarpone Chantilly (GF, V)  
Churro-Flavored Cream Puff with Dulce de Leche and Cinnamon-Chocolate Decoration (V)  
Plant-Based Banana Chocolate Chip Sponge Cake with Passion Fruit Topping (DF, VG)

### **BUFFET OPTION 2**

Classic Caprese Salad with Vine-Ripened Tomatoes, Fresh Mozzarella, and Basil with Balsamic Reduction (GF, V)

Insalata Reggiano with Arugula and Radicchio, Pears, and Grape Must Vinaigrette (GF, DF, VG) with Shaved Parmigiano Reggiano and Toasted Pine Nuts on the side

Chicken Cacciatore with Roasted Chicken Thigh, Tomato, Pepper, Olive, Oregano, and Basil Sauce (GF, DF)  
Branzino with Pinot Grigio Blanco Sauce (GF)

Riso Rosso with Peperonata, Olives and Fresh Basil (GF, DF, VG)  
Roasted Squash, Zucchini, Carrots, and Pearl Onions (GF, DF, VG)

Fresh Baked Rolls and Butter

Italian Flag Cake with Layered Sponge Cakes, Raspberry Jam, and Chocolate Ganache (V)  
Citrus-Scented Ricotta Cream Cannoli in Cinnamon Shells (V)  
Plant-Based Spiced Chocolate Panna Cotta Served in a Thin Chocolate Cup (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