



FEB. 22 - 25, 2026 | LOS ANGELES

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SPONSOR PLATED LUNCH MENU OPTIONS

Please select one plated menu option for your lunch event

All attendees will receive same menu

Sponsor to identify the number of Vegan/Vegetarian plates needed based on RSVPs

PLATED OPTION 1

Salad Course

House Salad with Baby Field Greens,
Grape Tomatoes, Cucumbers,
Shredded Carrots, and Red Wine Vinaigrette
(AVG, DF, NF, VG)

Entrée Course

Braised Short Ribs
Garlic Parmesan Polenta
Braised Carrots and Parsnips
Truffle Reduction
(AVG, NF)

Dessert Course

Crème Brulee Trio:
Traditional, Green Tea, Lavender
(AVG, NF)

PLATED OPTION 2

Salad Course

California Salad with Organic Field Greens,
Dried Cranberries, Pepitas, and
Balsamic Vinaigrette
(AVG, DF, NF, VG)

Entrée Course

Pan Roasted Brick Chicken
Olive Oil Roasted Potatoes
Buttered Asparagus
Sweet Garlic Jus
(AVG, NF)

Dessert Course

Flourless Chocolate Torte
with Wild Berry Sauce
(AVG, NF)

For those that identify to the sponsor during the RSVP process that they require a Vegetarian or Vegan option, the following entrée and dessert menus will apply:

Vegan Entrée Course

Grilled Butternut Squash Cake with Red Beet Tahini,
Stone Fruit, Quinoa, and Pumpkin Seed Gremolata
(AVG, NF, VG)

Vegan Dessert Course

Seasonal Fruit Cup

The following beverage options will be available with sponsor lunch menus:

Coffee, Decaffeinated Coffee, Iced Tea, and Water

DIETARY CODES: AVG = Avoiding Gluten DF = Dairy Free NF = Nut Free V = Vegetarian VG = Vegan