



Southwest Menu

Southwest-Inspired Plated Corporate Lunch Menu

Starter (choose one)

- Prickly Pear & Arugula Salad

Baby arugula, shaved fennel, prickly pear segments, jicama matchsticks, toasted pepitas
Prickly pear-citrus vinaigrette

- Smoked Beet & Citrus Salad

Roasted golden and red beets, blood orange, goat cheese, micro greens, crushed pistachios
Orange-agave vinaigrette

- Southwest Table Salad

Frisée and baby arugula, watermelon radish, red onion, cotija cheese, grape tomatoes,
paprika-candied pumpkin seeds
Blue agave-lime dressing

Entrée (choose one)

- Ancho-Rubbed Beef Tenderloin

Roasted garlic mashed potatoes, grilled seasonal squash, guajillo demi-glace

- Citrus-Glazed Chicken Breast

Arizona honey-orange glaze, poblano rice pilaf, sautéed green beans

- Mesquite-Grilled Salmon

Avocado, roasted corn & lime relish, red potatoes, grilled nopales (cactus)

- Roasted Cauliflower Steak (Vegan/GF)
Smoky romesco, pepita quinoa, shaved jicama & avocado salad

Dessert (choose one)

- Brittle Mexican Chocolate Dome Cake
Cinnamon whipped cream, prickly pear sauce, spiced pepita brittle

- Meyer Lemon Curd Tart
Buttery pâte sucrée crust, fresh seasonal berries, hibiscus-berry coulis, candied lemon zest

- Churro Crust Cheesecake
Dulce de leche drizzle, macerated berries, cinnamon sugar dust, edible flower garnish