

SAMPLE CORPORATE MENU

BREAKFAST

Greek Yogurt Parfait: Honeycomb · Seasonal berries · House-made granola

Sliced Fruit & Berries: Fresh, seasonal selection

Assorted Breakfast Pastries: Croissants · Danishes · Muffins

Gourmet Breakfast Sandwiches: Brioche · Eggs · Bacon · Sausage · Melted cheese

Short Rib Hash: Braised beef · Crispy potatoes · Caramelized onions & peppers

Mushroom & Gruyère Frittata: Thyme-scented mushrooms · Melted Gruyère

Southwest Frittata: Sweet potatoes · Black beans · Southwestern spices

Farmer's Market Quiche: Bacon · Chicken sausage · Seasonal vegetables

MORNING BREAK

Whole Fresh Fruits

Mini Fruit Salads

Cocoa-Espresso Date Bars

Avocado Toast Bites: Chili flakes · Microgreens

House-Made Granola Bars

PLATED LUNCH

Micro Pear Salad: Endive · Frisée · Radicchio · Candied pecans · Maple-balsamic

Lemon-Scented Seared Chicken: Airline breast · Champagne beurre blanc · Parmesan risotto cake · Haricots verts

Grilled Peach & Pistachio Tart: Vanilla bean filling · Pistachio brittle

AFTERNOON BREAK

Charcuterie Cups, Cones, or Cart

Hummus & Veggie Cones

Seasonal Crudités

THREE-COURSE DINNER

Passed Appetizers

Wagyu Beef Carpaccio: Truffle · Edible gold leaf

Roasted Butternut Squash & Sage Éclairs: Butternut squash mascarpone · Crispy sage · Browned butter

Chicken & Apricot Phyllo Bundles: Roasted chicken · Apricot · Citrus glaze

Dinner Courses

Heirloom Beets, Orange & Whipped Feta: Arugula · Pistachio dust · Citrus-maple glaze

Charbroiled Beef Tenderloin Filet: Cognac-wild mushroom glacé · Parsnip purée ·

Honey-glazed carrots · Brussels sprouts

Mexican Chocolate Dome Cake: Prickly pear sauce · Tequila-soaked fruit