

Buffet Options

- pricing starts at \$25 per person, plus tax (10 person minimum)
Includes, cutlery, napkins, plates and setup.

GF, DF, Egg Free Vegetarian & Vegan Options Available

Chicken Parmigana with Grilled Chicken, (Eggplant option) Garlic, Onion, Balsamic & Red Wine Marinara, Organic Pasta, and Roasted Broccoli

5 Cheese Zucchini Lasagna and Mixed Green Salad: Lasagna is handmade with: basil, garlic marinara, mozzarella, ricotta, asiago, romano, parmesan, the mixed green salad is crafted with homemade ranch, shredded carrots, cherry tomatoes, & cucumbers

Chicken Pot Pie with Maple Roasted Carrots: homemade flakey crust covers pot pie made with creamy dijon sauce, butternut squash, & asparagus with real maple syrup caramelized carrots

Make Your Own Taco Bar: chicken carnitas seasoned with poblanos, jalapenos, onions, garlic, cilantro & cumin, a side of sour cream, 2 salsas, white corn tortillas, guacamole, Brazillain Beans

Box Lunches

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Grilled Greek Buddha Bowls with Chicken or Falafel: enjoy this delicious Greek salad and get your veggies in for the day with this delicious bowl. Grilled eggplant, zucchini, red onion and red pepper, artichoke hearts and cherry tomatoes tossed with a balsamic vinaigrette, rice with hummus and feta on the side.

Grilled Chicken Buddha Bowl with Quinoa, Spinach and Sriracha Aioli: Need a yummy and healthy option for lunch? We have you covered with grilled chicken topping a bowl of spinach, quinoa, sugar snap peas, carrots and green onion drizzled with a sriracha aioli. Enjoy your food and feel good about what you are eating.

Teriyaki Chicken or Tofu Buddha Bowls: This is a perfect lunch to keep you going all day and not weight you down. It contains chicken or tofu, organic cauliflower rice or regular rice, broccoli, carrots, sugar snap peas, cucumber, shallot, ginger, coconut aminos, rice vinegar, garlic, sesame seeds, avocado oil

Harvest Buddha Bowl: This is a great healthy lunch chalk full of roasted veggies like, brussel sprouts, butternut squash, yummy blueberries, radishes and chickpeas and quinoa to add some protein to the dish. The maple Dijon will give a great flavor. Roasted Veggie Buddha Bowl: organic brussel sprouts, organic butternut squash, organic kale, organic beets, organic blueberries, organic chickpeas, organic kale, organic quinoa, organic radishes, organic lemon, organic dijon, organic maple syrup, avocado oil

Potato Leek Soup with Bacon Bits, Focaccia & Belgium Chocolate Almond Bark: enjoy our scratch made potato, soup with homemade chicken broth, basil, thyme, carrots, garlic and onion, topped with crispy bacon and a side of our in-house rosemary chive focaccia - Finish it with our Belgium chocolate almond bark that is topped with sea salt