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BREAKFAST MENU

Breakfasts are designed for 90 minutes of service. Add \$3 per guest for an additional 30 minutes of service.

Maximum two hours of service. Pastries, fruit and juices are not transferable to refreshment breaks.

START YOUR DAY RIGHT

WET YOUR WHISTLE



Daily Squeeze

Chef's Selection of Freshly Pressed Fruit and Vegetable Juices



Freshly Brewed Coffees & Teas

Peach & Cardamom Smoothie

Almond Butter, Soy Milk, Agave Nectar

FIRST OF THE SEASON FRUITS



Seasonal Berries

Greek Yogurt, Local Honey, Almond, Mint



Melon Fields

Market Melons, Agave Nectar, Peruvian Clover

CURED AND CHURNED

Morning Charcuterie

Artisanal Cured Meats (Chef's Choice), Fresh and Aged Cheeses, Traditional and Unique Accompaniments

COMFORT



Warm Quinoa Muesli

5 Spice Golden Raisins, Brown Sugar

Falls Mill Whole Wheat Griddle Cakes

Multi-Grain, Seasonal Preserves, Sweet Butter

Frittata

Glaum Organic Egg Whites, Petite Spinach, Young Asparagus, Morel Mushrooms, Tendril and Blossom Salad

\$65 per Guest







BREAKFAST MENU

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FIRST TASTE

WET YOUR WHISTLE



Blueberry Macha Smoothie

Blueberry, Avocado, Green Tea



Freshly Brewed Coffees & Teas

Banana Chai Wake Up Smoothie

Soy, Bananas, Almond Butter, Chai Tea

FIRST OF THE SEASON FRUITS

Seasonal Berries

Greek Yogurt, Local Honey, Almond, Mint



Early Spring Strawberries

Tahitian Vanilla, Citrus Laced Soy Espuma

CURED AND CHURNED

Morning Charcuterie

Artisanal Cured Meats (Chef's Choice), Fresh and Aged Cheeses Traditional and Unique Accompaniments

COMFORT

Shakshuka Eggs

Poached Glaum Organic Eggs, Roasted Treasure Chest Tomatoes, Tinker Bell Peppers, Spring Onions

Pastrami Cured Copper River Salmon

Grilled Flat Bread, Dill Crème Fraîche, Herb Salad

Sweet Potato Hash

Rainbow Chard, Sprouted Black-Eye Peas, Spring Squash

\$70 per Guest







BREAKFAST MENU

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EARLY RISE

WET YOUR WHISTLE



Daily Squeeze

Chef's Selection of Freshly Pressed Fruit and Vegetable Juices



Freshly Brewed Coffees & Teas

Pomegranate Chai Wake Up Smoothie

Soy, Pomegranate, Almond Butter, Chai Tea

FIRST OF THE SEASON FRUITS

Seasonal Berries

Greek Yogurt, Local Honey, Almond, Mint

Figs and Fruits

Tasting of Figs and Spring Fruit

CURED AND CHURNED

Morning Charcuterie

Artisanal Cured Meats (Chef's Choice), Fresh and Aged Cheeses, Traditional and Unique Accompaniments

COMFORT

Falls Mill Whole Wheat Waffles

Multi-grain, Seasonal Preserves, Sweet Butter



go Eggs Your Way (Chef Required)

Organic Egg Whites, Petite Spinach, Young Asparagus, Morel Mushrooms, Tendrils, Heirloom Tomatoes, Edamame Beans, Organic Turkey Breast



Breakfast Ratatouille

Zucchini, Squash, Red Bliss Potatoes, Heirloom Tomato, Torn Thai Basil

\$75 per Guest

Chef Fee \$325 Each for Two Hours. If more than 12 Chefs are Needed, Each Chef will be \$375









BREAK MENU

Packaged breaks are designed for 30 minutes of service and a minimum of 35 guests.

Packaged breaks must be ordered for the entire group.

POWER UP SNACK BREAK

DRINK

Spritz

Vichy Catalan Sparkling Spring Water Infused with Fresh Fruits, Vegetables, Spring Herbs

Quench

Tropical Fruit Nectar, Coconut Water



MUNCH

Honey Chia Muesli Bars

Local Honey, Chia Seeds, Royal Oats, Nut Butter, Dried Fruits

Farmers Basket

Raw, Roasted and Pickled Market Vegetables, Inspire Dips and Spreads

\$40 per Guest



Cleveland Clinic dietitians and wellness experts developed Go! Foods® – to give you the green light so you can make the healthiest food selections. All Go! Foods® meet these nutritional criteria: Less than or equal to 4g of saturated fat | Less than or equal to 4g of added sugar | 600 mg or less of sodium | 0g trans fat | 100 percent whole grains







Baked and Dehydrated Fruit and Vegetable Chips, Infused Sea Salts and Olive Oils

Nuts

Roasted and Raw



LUNCH MENU

Lunch buffets are designed for 90 minutes of service and a minimum of 15 guests. Items are not transferable to refreshment breaks.

MIDDAY BALANCE

SNACKS



Whole Fruit

Season's Best Whole Organic Fruit

Chips

Baked Vegetable Chips, Sea Salt, Olive Oil

ON THE SIDE

Tomato & Watermelon

Cucumber, Red Onion, White Balsamic Vinaigrette



Quinoa, Farro, Spelt Berries, Tinker Bell Peppers, Green Garlic, Asparagus, Roasted Tomato, Herbed Champaign Vinaigrette

SANDWICHES



go!) Chicken Lavosh

Herb and Olive Oil Grilled Chicken, Mediterranean Inspired Fatoush Salad, Sumac Laced Lebneh Cheese, Whole Grain Lavosh

Pole Caught Tuna

Fennel, Green Olives, Olive Oil Aioli, Lemon Confit, Country Batard

Zucchini & Mozzarella

Basil, Parmesan, Roasted Tomatoes, Olive Ciabatta

SALADS

Market Basket

Mixed Baby Field Lettuces, Shaved Baby Vegetables, Manchego Cheese, Roasted Tomato and Basil Vinaigrette

Greek

Baby Gem Lettuce, Roasted Peppers, Red Onions, Picholine Olive, Feta Cheese, Lemon and Olive Oil Vinaigrette, Chickpea Falafel Crouton, Dolmas



Drinks

Assorted Flavored Waters and Organic Juices Freshly Brewed Coffees and Teas

\$75 per Guest







LUNCH MENU

Lunch buffets are designed for 90 minutes of service and a minimum of 15 guests.

Items are not transferable to refreshment breaks.

AFTERNOON ENERGIZER

SNACKS

Vegetable Dip

Fresh Raw Seasonal Vegetables, Spiced Hummus Dip

Granola Bars

House Made Multi-Grain Granola, Nut Butter, Preserves

ON THE SIDE



Fruit

Seasonal Best Fruit, Minted Yogurt, Hazelnut Granola

Nuts

Roasted and Raw

HOT

Olive Oil Poached Salmon

Shaved Fennel, Lemon Vinaigrette

\$80 per Guest



Organic Roasted Chicken

Wilted Tangled Vegetables



Warm Quinoa Salad

Fresh Lime Juice, Heirloom Tomatoes, Arugula, Black Eyed Peas

SALADS

Japanese Garden

Chilled Buckwheat Soba, Mizuna, Shiso, Savoy Cabbage, Carrots, Daikon, Edamame, Adzuki Beans, Apple Ponzu Vinaigrette, Kabocha Chips

Market Basket

Mixed Baby Field Lettuces, Shaved Baby Vegetables, Low Fat Cheese, Roasted Tomato and Basil Vinaigrette



Drinks

Assorted Flavored Waters, Organic Juices, Freshly Brewed Coffees, Teas







PLATED LUNCH

Served with your choice of salad, entrée and dessert. Freshly brewed coffees, iced and hot teas.

NUTRIENT PLATES

SALADS (PLEASE SELECT ONE)

Farmers Market

Sweet Gem Lettuce, Lola Rosa, Sweet Peruvian Peppers, Shaved Carrots, Pickled Radishes, Sherry Emulsion



go Hand Picked

Hydroponic Watercress, Yellow Frisee, Organic Pea Tendrils, Tiny Red Pearl Onions, Brandywine Heirloom Tomatoes, Fresh Chick Peas, Whipped Lebneh Cheese, Lemon and Olive Oil Vinaigrette

ENTRÉES (PLEASE SELECT ONE)

Bell & Evens Farms Free Ranch Chicken

First Pressed Olive Oil Yukon Gold Potato Puree Lemon Dressed Arugula, Roasted Field Vegetables, Shallot Jus

\$65 per Guest

Citrus Poached Halibut

Harvest Lentils Agrodolce, Shaved Crispy Asparagus, Sunburst Pepper Emulsion

\$68 per Guest

Grass Fed Roasted Bison Loin

Braised and Seared Endive, Five Grain "Hash", Spelt Berries, Buckwheat, Amaranth, Barley Farro, French Beans

\$70 per Guest

Variations of the Farmers Garden

(Vegetarian)
Shaved Carrots, Field Potatoes,
Crispy Cauliflower Crumble, Nasturtium Puree,
Chamomile Emulsion

\$60 per Guest

DESSERTS (PLEASE SELECT ONE)



Flavor & Textures of Fruit

Shaved and Twisted Melons, Cilantro Syrup, Honey Soaked Berries



From the Vine

Cantaloupe, Honeydew, Watermelon, Pineapple, Assorted Berries, Agave Nectar, Greek Raspberry Emulsion, Mint









DINNER MENU

Dinner buffets are designed for 90 minutes of service and a minimum of 50 guests.

Desserts are not transferable to refreshment breaks.

STRONG FINISH

FIELDS

Roasted Fruit Salad

Hawaiian Gold Pineapples, Asian Pears, Granny Smith Apples, Toasted Almonds, Hydroponic Arugula, Dehydrated Grapes, Honey Soy Emulsion



Toy Box Heirloom Tomatoes, Persian Cucumbers, Pickled Vidalia Onions, Pesto Vinaigrette

Hearts of Romaine

Hand Torn Romaine Leaves, Crispy Soy Nuts, Golden Pea Tendrils, Lemon Anchovy Vinaigrette

FARM AND SEA

Pan Roasted Hand Harvest Scallops

Pea Tendrils, Soy Peas, Sweetie Drop Peppers, Yuzu Tangelo Broth Pata

Patagonia Moon Fish

Champagne Lavender Braised Celery and Leeks, Steamed Peruvian Potatoes

Island Spiced Roti Chicken

Herbed Barley "Risotto" Pickled Vegetable, Chow Chow

DESSERT

Gluten Free Chocolate Truffle

Sugar-Free Crème Brûlée Fresh Fruit

Pistachio Financier Chocolate Ganache & Crunchy Pearl

Freshly Brewed Coffees & Teas

\$140 per Guest







DINNER MENU

Dinner buffets are designed for 90 minutes of service and a minimum of 50 guests.

Desserts are not transferable to refreshment breaks.

HEALTHY LAST DECISION

HEALTHY LEAVES



Citrus Spinach Salad

Shaved Red Onion, Citrus Supremes, Wild Baby Spinach, Crumbled Feta, Lemon Thyme Vinaigrette



gol California Cobb

Hearts of Iceberg, Diced Tofu, Sunburst Yellow Tomatoes, Crumbled Hard Cooked Organic Eggs, Pickled Watermelon Radishes, Pulled Smoked Turkey Brest, Hass Avocado Ranch Emulsion

SMART SATAYS AND HEALTHY SIDES

Chimichurri Beef

Mojo Braised Yucca

Prickly Pear Glazed Chicken

Grape Seed Oil Roasted Sweet Potatoes



Herb Roasted Vegetables

Persian Cucumbers Tzatziki Sauce

\$155 per Guest



3 Mellon Habanero Relish

Fisherman's Block

Togarashi Dusted Yellow Fin Tuna, Buckwheat Tortillas, Sweet and Sour Cucumbers, Golden Pea Sprouts

DESSERT

Exotic Fruit Pops with Mint Dip

Sugar-Free Blueberry Cheesecake

Tiramisu Cappuccino Glass

Raspberry Panna Cotta



Freshly Brewed Coffees & Teas













