

Lunch, Tuesday July 14th

Starters

- Fresh Whole Wheat Rolls
- Spring Pea and Lovage Soup (GF, VG)
 - Crème Fraîche (*on the side*)
- Roasted Beets, Red Onion, Baby Kale, Feta Cheese (*on the side*),
- Toasted Pistachio, Apple Cider Vinaigrette (Contains Nuts) (GF, V)

Main Plates

- Seared & Roasted Salmon
- Braised Fennel & Blood Orange Vinaigrette (GF, DF)
- Fresh Herb Marinated Organic Chicken Breast
- Roasted Seasonal Mushroom au Jus (GF, DF)
- Rigatoni Mezze
- Roasted Winter Squash, Grape Tomatoes, Kale, Roasted Garlic
 - Lemon Zest, Olive Oil & Parmesan Cheese (*on the side*) (V)
- Roasted Broccoli with Lemon, Pepper Flakes, Fresh Thyme,
 - Garlic, and Olive Oil (GF, VG)

Desserts

- Apple Strudel (V)
- Flourless Chocolate Cake (GF, V)

Beverages

- Iced Tea
- Regular & Decaffeinated Coffee & Assorted Hot Teas



Breakfast Buffet, Wednesday July 15th

Pastries

- Butter Croissants, Chocolate Croissants, Apple Turnovers, and
- Gluten-Free Blueberry Muffins (GF)

Fruit

- Fresh Pineapple and Honeydew
- Whole Bananas and Red Apple

Other Breakfast Options

- Make Your Own Greek Yogurt Parfait
 - Seasonal Berries, Berry Coulis, House Made Granola (GF) (V)
 - *Coconut Yogurt on request for Dairy Free guests*
- Individual Egg Frittata with Leek & Tomatoes (V, DF) -
 - Feta Cheese (*on the side*)
- Applewood Smoked Bacon (GF, DF)
- Oven-Roasted Yukon Gold Potatoes with Caramelized Onion & Fresh Herbs (GF, VG)

Beverages

- Chilled Orange and Cranberry Juice
- Regular & Decaffeinated Coffee & Assorted Hot Teas