



COMMUNITY LUNCH

Middle Eastern Mezze Table

to include Roasted Eggplant, Grilled Peppers, Charred Baby Carrots, Apricot & Fig Chutney, Tabouli Salad, Pomegranate, Lemon Tahini Sauce, Roasted Garlic Yogurt Sauce, Harissa, Spiced Walnut, Marinated Feta, Chickpea Eggplant Meatballs, Toasted Pita

Salad Station

to include Baby Kale, Romaine, Spring Mix, Heirloom Tomato, cucumber Ribbon, Tricolor Peppers, Roasted Garbanzo, Watermelon Radish, Toasted Pepitas, Shaved Parmesan, Applewood Smoked Bacon Lardon, Green Goddess Dressing, Roasted Strawberry Mint Vinaigrette

Arepa Station

to include Plantains, Shredded Lettuce, Black Bean Puree, Pickled Red Onions, Chopped Tomatoes, Queso Fresco Cheese, Fire Roasted Chipotle Salsa, Cilantro Crema, Shredded Beef, Roasted Vegetables

Entree Station

to include Herb Roasted Airline Chicken Breast, Marinated Salmon, Lemon Roasted Garlic Israeli Cous Cous, Grilled Asparagus, Watercress Pesto, Herb Demi Sauce

Dessert Station

to include Creme Brulee Cupcakes, Chocolate Chip Mint Skillet Cookie, Strawberry Cheesecake Blondie