

Second Annual Fall

Luncheon

MENU



Fresh Macrina Bakery potato rolls.

All salads served with dressing on the side.

Select one of the options below to choose with registration:

Salmon Spring Greens Salad with spun beets and carrots, Easter radish, sunflower seeds, sherry vinaigrette – gf, df or

Chicken Spring Greens Salad with spun beets and carrots, Easter radish, sunflower seeds, sherry vinaigrette – gf, df or

Vegan Field Roast Sausage Spring Greens Salad with spun beets and carrots, Easter radish, sunflower seeds, sherry vinaigrette – vegan, df, (not gluten-free)

Sacher Torte Chocolate cake topped with chocolate ganache – gf, vegetarian

Fresh, seasonal berries for guests who select vegan entrée.

Starbucks regular, decaf & Tazo teas served.

gf = gluten-free, df = dairy-free