

CORPORATE RETREAT

BREAKFAST

FOOD

SCRAMBLED EGGS

Kale and Goat Cheese

ROASTED POTATO AND HERB HOME-FRIES

BREAKFAST SAUSAGE

Black Pepper and Sage

YOGURT AND GRANOLA

Sliced fresh fruit, local honey and herbs

HOUSE-MADE BREADS AND PASTRIES

Sweet butter, preserves, cream cheese

BEVERAGES

COFFEE

SELECTION OF SPECIALTY TEAS



CORPORATE RETREAT

LUNCH

SALADS

ARUGULA SALAD

Shaved radishes, celery seed vinaigrette, Parmigiano

SPINACH

Strawberries, shallots, pecans, herb buttermilk dressing

SANDWICHES

ROASTED TURKEY BREAST

Swiss, Pickles, Arugula, Grain Mustard, Mayonnaise

AVOCADO

Basil Aioli, Ricotta Salata, Butterhead Lettuce

ROAST BEEF

Pickled Fresno Peppers, Pesto, Mozzarella

PASTAS

ORECCHIETTE

Romano beans, bitter greens, ricotta salata

STROZZAPRETI

Roasted fennel, pesto, pecorino



CORPORATE RETREAT

AFTERNOON SNACK

VEGETABLE ANTIPASTI

PICKLED FENNEL

MARINATED BROCCOLINI

MARINATED OLIVES

SPICED NUTS

BRUSCHETTE STATION

ASSORTED BREADS AND CRACKERS

with 3 spread selections:

Pesto, ricotta salata

English peas, pecorino, mint, lemon

Roasted mushroom spread, sautéed watercress



CORPORATE RETREAT

COCKTAIL RECEPTION

ANTIPASTI

ASSORTMENT OF CURED MEATS:

Speck, Hot Coppa, Finocchionoa

ASSORTMENT OF CHEESES:

Toma della Rocca, Casatica di Bufala, Pecorino Gran Cacio

HORS D'OEUVRES

PORK BELLY

Sweet onion vinaigrette, toasted almonds

GRILLED MARINATED SHRIMP

Greek yogurt, preserved lemon, saffron, basil, mint

GRILLED CHEESE BITES

Mozzarella, pecorino, provolone, basil, sea salt

SCALLOP CRUDO

Pickled chilli, basil oil, toasted pistachios

WILD MUSHROOM TARTLET

Goat cheese, tarragon, shallots

EGGPLANT CAPONATA

Celery, capers, raisins, sherry vinegar, crostini

