

LUNCH BUFFET

\$26pp + tax

Minimum of 15 guests required
An 18% auto gratuity will be added to your bill

HOMEMADE SOUPS

choose 1, choice of:

CREAM OF MUSHROOM

foraged mushroom puree

ROASTED RED PEPPER

cream of roasted red pepper bisque

TOMATO PESTO CREAM

vine ripened tomato puree with fresh pesto and parmesan cheese

BUTTERNUT SQUASH

cinnamon roasted butternut squash puree

CARROT, ORANGE GINGER

cream of carrot with orange and ginger

CAJUN CORN CHOWDER

southern style cajun roasted corn

GARDEN VEGETABLE

hearty vegetable broth and seasonal vegetables

FRENCH ONION SOUP

deliciously rich beef & onion broth, swiss cheese, garlic buttered crostini

choose 1 more additional soup, \$6pp

ASSORTED SANDWICHES

choose 4 types, choice of:

HAM AND SWISS CHEESE

hand carved ham leg roast, swiss cheese, crisp iceberg lettuce, vine ripened tomatoes and honey mustard aioli, fresh baked sourdough bread

ROAST BEEF AND AGED CHEDDAR CHEESE

slow roasted hand carved beef roast, alfalfa sprouts, vine ripened tomatoes, aged cheddar cheese and horseradish aioli, fresh baked multigrain grain bread

TURKEY AND PROVOLONE CHEESE

oven roasted hand carved turkey, baby spinach, vine ripened tomatoes, provolone cheese and sundried cranberry aioli, fresh baked mini baguette

GRILLED VEGETABLE

grilled seasonal vegetables, crisp pea shoots, vine ripened tomatoes, parmesan cheese and pesto aioli, fresh grilled ciabatta bread

CHICKEN SALAD

oven roasted locally sourced chicken, diced celery and mayonnaise, fresh toasted hand cut brioche bread

LOADED BLT

applewood smoked bacon, crisp Iceberg lettuce, vine ripened tomatoes and roasted garlic aioli, fresh baked sourdough bread

SALADS

CLASSIC CAESAR

crisp romaine, savory caesar dressing, garlic croutons and grated parmesan cheese

BARN GREENS

carrots, cucumbers, cherry tomatoes, mixed greens salad, homemade honey & lemon vinaigrette

SWEETS

ASSORTED FRESH BAKED MINI BITE SIZE PASTRIES

SEASONAL FRUIT PLATTER

assorted seasonal fruits and berries

