EQUESTRIS CHEF'S TABLE

Saturday, March 2nd

SNACKS

Saratoga Chips & French Onion Dip (VEG)

Domestic & Imported Charcuterie & Cheese Board

Hummus and Vegetable (V, AVG)

Traditional Hummus, Fresh Vegetables, Pita Chips

SALADS

Seared Ahi Tuna Platter (AVG)

Wakame Seaweed Salad, Sesame Soy Glazed Tuna, Marin, Scallions

Garden Salad (V, AVG)

Spring Mix, Cherry Tomato, Cucumber, Red Onion, Balsamic Vinaigrette

Fire Roasted Vegetable Salad (V, AVG)

Zucchini, Asparagus, Cherry Tomatoes, Red Onions, Carrots, Honey Mustard Dressing

Rainbow Quinoa Salad (V, AVG)

Tri Colored Quinoa, Seasonal Vegetables, Chickpeas, Herbs Lemon Vinaigrette

MAINS

Roasted Chicken Creamy Velouté Sauce (AVG)

Chicken in a Creamy Brown Sauce

Roasted Tri Tip With Red Wine Demi Sauce (AVG)

Steak Seasoning, Roasted Mushrooms, Rich Red Wine Demi Sauce

Creamy Macaroni and Cheese (VEG)

SIDES

Roasted Maple Sweet Potatoes (AVG, VEG)

Brown Sugar, Maple Syrup

Roasted Asparagus with Lemon (AVG, VEG, V)

Bread Basket (VEG)

Warm Rolls, Whipped Butter

DESSERTS

Assorted Cakes, Cookies, Brownies, Dessert Bars (VEG)

Seasonal Fresh Fruit (AVG, VEG, V)

Featuring Kid Friendly Items