

SAMPLE BREAKFAST MENU

Avocado toast with sliced tomato, prosciutto, fried eggs, and fresh herbs

Overnight oats with peanut butter, banana, walnuts, chocolate chips, chia seeds. Served with an assortment of fruit

Family style bagel & lox platter served with freshly made bagels, capers, shaved red onion, sliced heirlooms, and dill cream cheese

Chilaquiles skillet served with corn tortillas, salsa verde, spicy chorizo, topped with cotija cheese, diced onion, and cilantro

Blueberry pancakes served with local honey butter, bacon, and pure maple syrup

Acai/Smoothie bowls blended with fresh juice, and frozen banana, topped with chia and hemp seeds, cacao nibs, coconut flakes, and assorted fresh fruit

Continental-style breakfast with an egg scramble, bacon, sausage, yoghurt parfaits, crispy homemade granola, and warm cinnamon rolls



SAMPLE LUNCH MENU

Panini Pesto Tortilla Sandwich spinach, onion, sundried tomatoes, and mozzarella pressed to perfection

Antipasto Salad served with feta, olives, pepperoncini, artichokes, shaved red onion, cucumber, tossed in mixed greens

Shrimp and Veggie Spring Rolls shaved cabbage, carrots, and cucumber, mango, cilantro, accompanied by a thai peanut dipping sauce

Fresh Catch Ceviche cured with lime and coconut milk, radish, cucumber, jalapenos, red onion, crispy peruvian corn, served with tortilla and plantain chips

Grilled peach salad served with marinated grilled chicken, chopped almonds, mozzarella, served over mixed greens

Pull Apart Italian Sub Sliders cheesy with roasted red pepper sauce and golden toasted garlic butter bread

Tuna Poke bowls served with edamame, sliced avocado, mango, pickled red cabbage and cucumbers, and spicy fresno remoulade



SAMPLE DINNER MENU

Korean Bibimbap includes beef, shitake mushrooms, pickled carrots and cucumbers, sauteed kale, kimchi, and a sunny side up egg served over rice

Shrimp Bruschetta severed over garlic toasted crostinis, accompanied with garlic noodles, and caesar salad

Crispy chipotle Red snapper tacos (or fresh catch), Served with red cabbage, mango salsa, and a spicy avocado crema

Skirt Steak Marinade and chimichurri, served with garlic herb butter smashed potatoes, and island seasonal vegetables

Grilled salmon with a green goddess couscous, broccolini, green olives, peas, green onions, and fresh mozzarella

Thai Coconut Chicken Curry, roasted vegetables, served over a bed of rice
Zesty Lobster Risotto served with side salad and pull apart garlic bread

(Appropriate wine to pair if desired)



SAMPLE DESSERT MENU

Keylime pie

Cannoli dip

Apple crisp

Nutella & fresh berry crepes

Flourless chocolate mug cakes

Mango and passion fruit cheesecake

Banana bread with a peanut butter ganache

