



Team Building

Option #1

GARLICKY CAESAR KALE CHOP

A mixture of crisp romaine and kale drizzled with a delicious garlic Caesar dressing, parmesan flakes & croutons.

PRIME NY STRIPOIN WITH BEARNAISE SAUCE

Juicy steak gets an extra upgrade with a drizzle of velvety bearnaise sauce & succulent potato mash.

(Add \$8/pp)

VANILLA CRÈME BRÛLÉE

Rich, creamy vanilla custard ensconced in a sugar crackle.



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Option #2

ARUGULA WITH HONEY COFFEE DRESSING

A unique salad with arugula shoots topped with a honey-coffee vinaigrette dressing & berries.

MUSHROOM & CHEVRE STUFFED CHICKEN SUPREME

Succulently seared chicken filled with earthy mushrooms and creamy goat cheese.

VANILLA CHEESECAKE

Smooth & velvety cheesecake with hints of fresh vanilla bean.



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Option #3

BASIL CAPRESE SALAD

Fresh bocconcini cheese with ripe juicy tomatoes inspire this fresh from the garden salad.

OLIVE & TOMATO-CAPER SEARED SALMON

Atlantic salmon topped with a tangy olive & tomato-caper gremolata over spiced basmati rice.

MOLTEN CHOCOLATE LAVA CAKE

Oooey, gooey & chocolatey! A crisp chocolate crust filled with warm chocolate that pools out with the dip of your spoon.



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Option #4

PANZANELLA SALAD

Fresh cucumbers, tomatoes & zesty onions tossed with toasted Italian crostini and red wine-honey vinaigrette.

CHICKEN PARMIGIANA & FETTUCINE ALFREDO

Crispy breaded chicken topped with a basil Pomodoro sauce & mozzarella over creamy fettucine Alfredo pasta.

TIRAMISU

Luscious ladyfingers dipped in espresso, layered with whipped mascarpone & dusted with cocoa.



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Option #5

OR Vegan/Vegetarian Substitute Meal Options

KALE & QUINOA EGGPLANT

A tower of roasted eggplant layered with kale & quinoa in Pomodoro sauce.

WILD MUSHROOM RISOTTO

Creamy Arborio rice gently simmered with sauteed wild mushrooms, porcini broth and parmesan cheese.

MEDITERRANEAN FALAFEL

Crispy chickpea cutlet surrounded by arugula, pickled onions, roasted tomatoes, and cucumbers, dressed in tahini vinaigrette,

**certain menu items can be prepared to accommodate allergies and food intolerances and dietary restrictions (such as gluten, dairy) upon request*