



TEAM BUILDING MENUS

VEGETARIAN/VEGAN ENTREE SUBSTITUTIONS

ROASTED EGGPLANT TOWER WITH KALE & QUINOA IN BASIL POMODORO SAUCE

WILD MUSHROOM RISOTTO W/ PORCINI AND PARMESAN CHEESE

ALOO DAAL KI TIKKI W/ CUCUMBER-YOGURT RAITA
(CURRIED LENTIL POTATO CAKES)

CRISPY CAULIFLOWER & COUSCOUS-STUFFED PORTABELLO W/ CAJUN AIOLI

GRILLED TERIYAKI CAULIFLOWER STEAKS W/ SOY-GINGER GLAZE

(**WHERE CHEESE OR CREAM ARE USED FOR VEGETARIAN DISHES, THESE INGREDIENTS ARE EITHER
SUBSTITUTED OR OMITTED FOR VEGAN GUESTS**)

PESCETARIAN & OTHER DIETARY RESTRICTIONS ENTREE SUBSTITUTIONS

PLEASE NOTE THAT WE'RE GENERALLY ABLE TO ACCOMMODATE THE VAST MAJORITY OF DIETARY
RESTRICTIONS. ALL OF OUR MEAT & POULTRY ARE HALAL, AND WE OFFER FISH-BASED SUBSTITUTIONS
FOR PECETARIAN GUESTS.

ACCOMMODATIONS FOR CELIACS, AS WELL AS DAIRY OR GLUTEN-INTOLREANT GUESTS CAN ALSO BE
MADE UPON REQUEST.

ALTHOUGH WE RARELY EVER USE NUTS IN OUR COOKING, IT IS IMPORTANT TO KNOW THAT OUR
FACILITY IS NOT NUT-FREE.