





MONTH



GENERAL EVENT



MENU



Prepared by Chef Jason A. Vickers



BREAKFAST OFFERING

Sweet Corn Muffins w/ Honey & Soft Butter  

Salmon Hash w/ Caramelized Onions & Fresh Herbs  


Nettle Pesto Scrambled Eggs w/ Queso Cotija  

Roasted Sweet Baby Peppers w/ Sea Salt, Virgin Olive Oil, & Scallions  

Sliced Fresh Fruit w/ Selection of Berries  

BEVS



 Indigie Kool-Aid

 Cranberry Cedar, Coffee, & Hot Tea

LUNCH OFFERINGS

Seared & Roasted Tribal Caught Salmon Filet  


Mixed Baby Lettuces w/ Toasted Pepitas, Sliced Strawberries, & Spring Vinaigrette  

Traditional 3 Sisters: Corn, Beans, & Squash  

Diced & Roasted Yukon Gold and Sweet Potato  

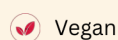
Roasted Asparagus Plate w/ Spring Blossoms  

BEVS

 Lumminade: Lemon, Mint, Rosemary

AFTERNOON BREAK

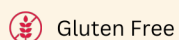
Sweet Squash Tartlets w/ Berries & Cream  



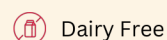
Vegan



Vegetarian



Gluten Free



Dairy Free