

LUNCH PLATTER DROP OFF

Limited to groups sized 10-40 | This menu is designed for groups who do not need a full service experience. This budget-friendly option does not provide a restaurant staff member to assist with the set up, service or cleanup of the meal. The platters will be dropped off to Region and need to be received and cleaned up by a member of your group.

****72 hours notice required to order this menu****

Paper Plates, single use utensils, and paper napkins will be provided upon request only, \$3 per person

Fresh Iced Tea and Housemade Lemonade add-on, optional + \$4 per person.

SALADS

(select one)

HOUSE SALAD

Market lettuces, cucumber, radish, pickled onion, sunflower seeds, parmesan, cranberry vinaigrette (gf, vegan option)

ARUGULA SALAD

Strawberries, blueberries, goat cheese, honeyed almonds, preserved lemon-basil vinaigrette (gf, vegan option * contains nuts)

CAESAR SALAD

Baby romaine hearts, house-made focaccia croutons, crispy capers, caesar dressing, sun-dried tomatoes, parmesan (gfo, dfo)

SANDWICHES

(select two for \$36 or three for \$40 per person)

TURKEY AND AVOCADO

Jarlsberg cheese, red onion, lettuce, vine-ripened tomatoes, chipotle aioli, toasted croissant (gfo, s)

NOVO BLTA

Bacon, lettuce, vine-ripened tomatoes, avocado, mayonnaise, toasted sourdough (gfo, vo)

CHICKEN BÁNH MÌ

Marinated grilled chicken thigh, saigon pickled carrots and daikon, cucumber, fresh mint & cilantro, and sriracha aioli on a toasted baguette, served with a side of nuoc mam

CHICKEN APPLE BRIE

Herb marinated grilled chicken, sliced apples, brie cheese & prosciutto, baby arugula, pickled onions, garlic dill aioli, toasted ciabatta (gfo)

FALAFEL WRAP

Falafel, roasted beet hummus, pickled vegetables, lettuce, red onion, vine-ripened tomatoes, cilantro, fresh harissa, raita, naan (gfo, dfo)

FOURTH COURSE

(optional, +\$7 per person)

CHOCOLATE TORTE

raspberry coulis and market berries (gf)

KEY LIME PIE

raspberry coulis and market berries (gf)