



Appetizer

Asparagus, Portobello, Gruyere Flatbread
\$36 /dozen

Smoked Salmon, Chive Pancake, Sour Cream
\$36 /dozen

Seasonal Salad

Spinach and Frisee Salad **GF** **V**

Strawberries, Curry Spiced Almonds, Feta Cheese, White Balsamic Vinaigrette

Lunch Buffet

\$52 per person

Roasted Asparagus & Red Onion **V+** **GF**
(Balsamic Reduction, Toasted Almonds; served room temperature)

Artichoke and Gruyere Rice Casserole **V** **GF**

Spring Vegetable and Chickpea Ragout **V+** **GF**

Spice Roasted Salmon* **GF**
Basil-Lemon Butter, Rhubarb Conserve

Mediterranean Braised Chicken Thighs **GF**

Strawberry Strip Cake **V**

Plated Dinner

Dijon Crusted Rack of Lamb*
Roasted Mushroom Polenta, Fresh Herb Jus
\$80 per person

Parmesan Crusted Salmon*
Potato Leek Cake, Sundried Tomato Buerre Blanc, Artichoke-Red Onion Tapenade
\$70 per person

Spice Roasted Black Cod
Basmati Pilaf, Lemon Butter Sauce, Rhubarb Chutney
\$70 per person

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

meadow

FRESH SHEET

Available March 22 - June 21, 2024



LYNNWOOD
EVENT CENTER



Dietary Reference Key:

- V** Vegetarian
- V+** Vegan
- GF** Gluten Free
- DF** Dairy Free

All selections are subject to 10.6% sales tax and a 21% administrative charge. Charges and taxes are subject to change. Administrative charge is not intended to be a gratuity, tip or service charge for the benefit of employees.

Seasonal Drink

Strawberry
Lemonade
\$45 /gallon