

DINNER

STARTERS

Green Garden Salad

A vibrant medley of mixed greens, fresh cucumber, heirloom tomatoes, and crunchy carrots, dressed with a light vinaigrette. Perfect for cleansing the palate and beginning your meal on a refreshing note.



MAINS

Salmon Teriyaki

Pan-seared salmon fillet glazed with a rich teriyaki sauce. Grilled to perfection, this dish offers a delightful balance of flavors

Vegetable Quiche

A delicate buttery pastry crust filled with a savory blend of seasonal vegetables, eggs, and artisan cheese, baked to perfection.

SIDES

Roasted Potato Wedges

Rustic potato wedges, seasoned with aromatic herbs and lightly roasted until golden and crispy, accompanied by a garlic aioli dipping sauce.



Grilled Vegetables

An assortment of grilled seasonal vegetables, charred to perfection with a hint of olive oil and herbs.



DESSERTS

Assorted Cookies and Squares

A selection of freshly baked cookies and delectable dessert squares, offering a variety of flavors and textures.

Fresh Fruit

A colorful display of hand-picked, ripe seasonal fruits, artistically arranged to please both the eyes and the palate.



BEVERAGES

Iced Water

Refreshing chilled water, served with a twist of lemon.



Coffee and Tea

Freshly brewed coffee and an assortment of premium teas, available with a selection of milk, cream, and sweeteners.



Our dinner menu is crafted to cater to a variety of tastes, ensuring each guest finds something to savor and enjoy. Whether you're in the mood for the rich flavors of salmon teriyaki or seeking the comfort of a vegetable quiche, our menu promises a delightful dining experience from start to finish.