

# VIP MENU

## FRIDAY:



Green salad, horseradish vinaigrette, and roasted seeds (V, G)

Colorful mango, mini tomato, and feta salad (L, G)

Red cabbage and fennel coleslaw (M, G)

Rustic potato salad flavored with Dijon (M, G)

Chili-garlic pickled fresh cucumber (V, G)

Fresh bread (M) and pepper cream cheese (L, G)

Pork tenderloin in red wine sauce (M, G)

Tandoori chicken (M, G)

Charred tofu and root vegetables with herb miso broth (V, G)

Herb rice (V, G)

Caramelized root vegetables (V, G)

Tzatziki (L, G)

Carrot cake with Biscoff crumble (L)

Dark roast coffee

Assorted teas

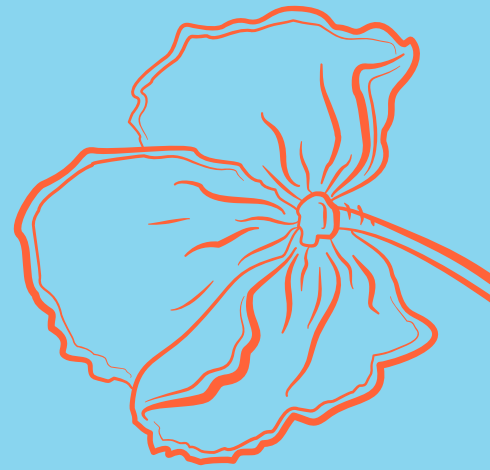
L=Lactose-free, M=Dairy-free, G=Gluten-free, V=Vegan



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# VIP MENU

## SATURDAY:



Green salad with mango vinaigrette and roasted seeds (M, G)

Honeydew melon, yellow mini tomatoes, and spinach (M, G)

Spiced quinoa and broccoli salad (V, G)

Tex-Mex nachos with cheddar–jalapeño sauce and tomato salsa (G)

Pickled pepper mix (V, G)

Fresh bread (M) and garlic herb cream cheese (L, G)

Pork cheek with balsamic roasting sauce (M, G)

Pesto lime chicken (M, G, nut-free pesto)

Soy strip, kidney bean, and cauliflower stew in a rich tomato sauce (V, G)

Roasted potatoes (V, G)

Pan-fried seasonal vegetables (V, G)

Strawberry–rhubarb pie with dried raspberry (L)

Dark roast coffee

Assorted teas

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