



LUNCH

LR Signature Taco Bar

\$27 per head

Slow smoked chicken and carnitas, house-made pineapple salsa and guacamole. Served along with sour cream, cheese, black beans, red cabbage slaw, mixed greens, warm corn tortillas, tortilla chips, and double chocolate brownies for dessert

***Add homemade queso for \$3 per person**

Mediterranean Pita Bar

\$25 per head

Marinated braised chicken, served with our fresh chickpea salad, refreshing quinoa salad, hummus, feta, tzatziki sauce, mixed green salad, fresh pita pockets, and chocolate chip cookies for dessert

Chicken Salad Sandwiches

\$25 per head

Freshly made chicken salad, both classic dill and curried, served with crispy croissants. Paired with a hearty, seasonal salad, and colorful macarons for dessert

Creamy Southwest Chicken

\$23 per head

Grilled chicken breast braised in a chipotle chili sauce, served with steamed rice; mixed green salad, seasonal roasted vegetables, and double chocolate brownies for dessert

Roasted Pork Tenderloin

\$25 per head

Marinated pork tenderloin, roasted rosemary potatoes, seasonal roasted vegetables & mixed green salad, and colorful macarons for dessert

Flank Steak

\$28 per head

Marinated flank steak with chimichurri for topping, roasted rosemary potatoes, seasonal roasted vegetables & mixed green salad and house-made mini cheesecake bites for dessert

***Gluten-free, Vegan and Dairy-free options available**



BREAKFAST

Yogurt Bar

\$12 per head

Vanilla greek yogurt served with granola, berry fruit salad, honey and a fresh baked breakfast treat. Locally sourced coffee available to drink all day.

Bagel Bar

\$15 per head

Fresh bagels served with an assortment of cream cheeses, fresh cut fruit, yogurt, and granola. Locally sourced coffee available to drink all day.

***Add smoked salmon for \$4.50 per person**

Waffle Bar

\$17.50 per head

Local Taste of Belgium waffles, warmed and served with fresh cut fruit, whipped cream, and maple syrup for toppings. Yogurt and granola are served on the side. Locally sourced coffee available to drink all day.

Protein Add-On

Add any one of the following protein options to a breakfast selection above :

Sausage Links - \$3 per person

Bacon - \$4 per person

Scrambled Eggs - \$3 per person

*Gluten-free, Vegan and Dairy-free options available



SNACK

— \$15 PER HEAD —

Beer Cheese + Soft Pretzels

Local beer cheese served with warm soft pretzels

Fruit + Cheese Tray

An assortment of fine cheeses and seasonal fruits served with fresh baguette

Mediterranean Vegetable Medley

A spread of fresh veggies, served with a house-made Mediterranean influenced whipped feta dip, warm pita and hummus

— \$20 PER HEAD —

Charcuterie Board

A beautiful, abundant display of assorted fine cheeses, a selection of cured meats, nuts, preserves, spreads, olives, fruit, and an assortment of crackers
This is a little taste of who we are here at the Living Room and we can't wait to share it with you!

***Talk to your project manager about adding local beer and wine to any snack offering**

*Gluten-free, Vegan and Dairy-free options available

