



Savory Menu

Beef Chili

Diablo Trust ground beef simmered in a savory tomato & chili sauce with black & kidney beans, onions, squash, zucchini, and red peppers, cilantro & scallion garnish (on the side)

GF/DF

\$10.47/pt or \$20.94/Qt

Vegan Chili

savory tomato & chili sauce with black, chickpea, & kidney beans, fire roasted corn, onions, sweet potatoes, squash, zucchini, and red peppers, cilantro & scallion garnish (on the side)

GF/DF

\$9.62/pt or \$19.24/Qt

Veggie Lasagne

Housemade marinara sauce layered with pasta, ricotta cheese, roasted local & crimini mushrooms, roasted onions, red peppers, garlic, spinach, with a three cheese blend, & Parmigiano

Reggiano cheese

Vegetarian

\$18.11/individual

\$55.46 half hotel pan (feeds 6-9 depending on appetites)

Sausage Lasagne

Housemade marinara sauce layered with pasta, ricotta cheese, Italian sausage, roasted onions, red peppers, & garlic, three cheese blend, Parmigiano

Reggiano cheese

\$18.67/individual

\$57.92 half hotel pan (feeds 6-9 depending on appetites)

Chicken Dish

grilled chicken thighs with a local plum, apricot, & habanero glaze, rosemary roasted Yukon Gold potatoes, red onion, arugula, & golden beets, caramelized broccoli & red peppers

GF/DF

\$18.96

Vegan Dish

grilled organic tofu, roasted cauliflower, & carrots with a local plum, apricot, & habanero glaze, rosemary roasted Yukon Gold potatoes, red onion, arugula & golden beets, caramelized broccoli &

red peppers

GF/DF

\$17.94