



Savory Menu

Soup

Broccoli, potato, & cheese soup made with roasted vegetable stock, blended to coarse puree, side of bacon bits.

GF

Vegetarian Upon Request (without bacon bits)

\$14.71/Quart

\$7.36/Pint

Veggie Green Chili Layer Casserole

Hatch green chilis, layered with roasted tomatillo, corn tortillas, roasted crimini mushrooms, sweet potatoes, onions, grilled veggies: squash, zucchini, peppers, & Mexican cheese blend topped with cotija cheese, scallions and cilantro.

GF

DF Upon Request-sub vegan cheese

\$17.54 Individual Serving

\$53.76 Half Hotel Pan (feeds 6-9 depending on appetites)

Green Chili Chicken Layer Casserole

Hatch green chilis, layered with roasted tomatillo sauce, shredded chicken, corn tortillas, roasted onions, grilled veggies: squash, zucchini, peppers, & Mexican cheese blend topped with cotija cheese, scallions and cilantro.

GF

DF Upon Request-sub vegan cheese

\$17.94 Individual Serving

\$55.46 Half Hotel Pan (Feeds 6-9 depending on appetites)

BBQ Chicken

Grilled chicken thighs topped with sweet & tangy BBQ sauce, roasted Yukon Gold potatoes, red onions, & fresh thyme, with caramelized broccoli, cauliflower, & red pepper, house made pickles.

GF/DF

\$18.11



Savory Menu

BBQ Brisket

Slow roasted & sliced brisket topped with sweet & tangy BBQ sauce, roasted Yukon Gold potatoes, red onions, & fresh thyme, with caramelized broccoli, cauliflower, & red pepper, house made pickles.

GF/DF

\$20.37

BBQ Jackfruit & Mushrooms

Shredded jackfruit & roasted crimini mushrooms topped with sweet & tangy BBQ sauce, roasted Yukon Gold potatoes, red onions, & fresh thyme, with caramelized broccoli, cauliflower, & red pepper, house made pickles.

GF/Vegan

\$17.83