

# Savory Menu



## GREEN CHILI CHICKEN LAYERED ENCHILADAS

Grilled chicken breast, fire-roasted corn & poblanos, onions, squash, zucchini, red peppers, & black beans layered with green enchilada sauce, shredded Mexican cheese blend, cotija cheese, scallions, cilantro.

GF

**\$18.11 individual**

**\$54.33 half hotel pan (feeds 6-9  
depending on appetites)**

## GREEN CHILI VEGGIE LAYERED ENCHILADAS

Roasted crimini mushrooms, fire-roasted corn & poblanos, onions, squash, zucchini, red peppers, & black beans layered with green enchilada sauce, shredded Mexican cheese blend, cotija cheese, scallions, cilantro

GF/Vegetarian

**\$17.54 individual**

**\$52.63 half hotel pan (feeds 6-9 depending  
on appetites)**

## TRI-TIP W/ CHIMICHURRI

Garlic & shallot rubbed tri-tip, grilled & thin sliced, Chimichurri sauce (cilantro, parsley, garlic, shallot, sherry & red wine vinegar, jalapeno-served on the side), smashed sweet & Yukon gold potato with fire-roasted poblano & charred scallion, grilled calabacitas

GF/DF upon request, only dairy is butter in potatoes

**\$21.50**

## VEGGIE CHIMICHURRI

Roasted cauliflower florets, crimini mushrooms, & jackfruit, Chimichurri sauce (cilantro, parsley, garlic, shallot, sherry & red wine vinegar, jalapeno served on the side), smashed sweet & Yukon gold potato with fire-roasted poblano & charred scallion, grilled calabacitas

GF/DF for vegan upon request, only dairy is butter in potatoes

**\$17.83**

## GRILLED CHICKEN

Pomegranate-balsamic glazed & grilled chicken breast, citrus, red pepper, parsley, & pine nut orzo, garlicky haricot verts

DF/GF upon request (sub quinoa)

**\$18.96**

## GRILLED TOFU & VEG

Grilled organic tofu, zucchini, squash with pomegranate-balsamic glaze, citrus, red pepper, parsley, & pine nut orzo, garlicky haricot verts

Vegan/GF upon request (sub quinoa)

**\$17.83**