Thursday Buffet Dinner

Pan Seared Salmon with Local Honey, Lime & Cilantro Vinaigrette  
Little Leaf Farms Greens with Shaved Red onion, Chickpeas and Roasted Red Peppers, Sherry Vinaigrette  
Garlic and Herb Roasted Fingerling Potatoes and Pearl Onions  
Marinated and Grilled Zucchini with Crumbled Feta Cheese, Extra Virgin Olive Oil and lemon  
Barley Risotto with roasted Local Mushroom and Parmesan Cheese  
Warm Bread Alone Organic Whole Wheat Sourdough Rolls  
Dark Chocolate Pound Cake with Orange and Vanilla Whipped Cream  
Fair Trade Coffee & Teas

Friday Buffet lunch

Mixed Baby Greens w/Spinach  
Sliced Grilled Chicken Breast  
Grilled Tofu  
Grilled Vegetables  
Kale Salad w/Avocados & Red Peppers  
Potato Salad  
Sliced Fresh Fruit w/Cardamom Yogurt  
Chocolate Chip Cookies  
Fair Trade Coffee & Teas  
Ice Tea, Lemonade

Friday Class Pizza Dinner

Variety of Pizza  
Tossed Garden Salad  
Fresh Fruit Platter  
Cookies and Brownies  
Ice Tea, Lemonade

Vegetarian/vegan options will be available.
Saturday Make your own picnic lunch

Oven Roasted Turkey, Cheddar Cheese, Leafy Lettuce, Tomato Slices w/ Cranberry Mayonnaise on Cranberry-Orange Bread OR Tuna Salad w/Green Leafy Lettuce and Tomato Slices on Whole Wheat Water Roll OR Carrot & Goat Cheese w/Olive Tapenade Sandwiches (vegan available) Hummus w/Baby Carrots Quinoa Salad Spicy Pasta Salad Assorted Bagged Chips Fresh Fruit Compote Brownies & Assorted Cookies Assorted Beverages

Saturday Class Dinner

Halibut
Endive, Watercress, Mandarin Oranges w/Citrus Vinaigrette Ginger Spiced Halibut w/Cucumber Relish (served on Frisee w/Sambal Vinaigrette) Snow Peas & Red Pepper Julienne Basmati Rice Naan Bread Cardamom Cake w/Green Tea Ice Cream & Azuki Bean Drizzle Fair Trade Coffee & Tea

Vegan/Vegetarian: Vegetable Napoleon with Grilled Portobello Mushroom.

Sunday Brunch

Assorted Juices Assorted Quiches: Lorraine, Asparagus & Cheddar and Tofu Home Fries Chicken Apple Sausage or Carved Ham w. Orange Ginger Glaze Field Greens w/Fresh Strawberries, Orange Slices, Toasted Pepitas & Red Onion or Field Greens w/Mandarin Oranges, Almonds, Craisins and Red Onion Poppyseed Dressing Fresh Fruit Salad Bagels w/Lox & Whipped Cream Cheese Sour Cream Coffee Cake, Scones, Apple Walnut Coffee Cake & Danish Fair Trade Coffee & Tea