

Winter GATHERING

Food by FLIK



- Overnight Carrot Bars
- Fruit Salad: Melons, Orange Segments, Grapes, Strawberries
- Bacon Gruyere Quiche Lorraine
- Brie & Broccoli Quiche
- Vegetable Goat Cheese Quiche

2023





WINTER

Hot Breakfast

Challah Bread French Toast Casserole,
Streusel Topping

Individual Shakshuka Baked Eggs, Served In
Gold Aluminum Dish

Chicken Apple Sausage

Winterized fruit Salad, Clementines, Chopped
Pears & Apples, Pomegranate Seeds.

Coffee & Tea Service

Fresh Squeezed Orange Juice
15.00 per person

Healthy Breakfast

Apple Cinnamon Steel Cut Oatmeal

Avocado Toast, Multigrain Bread, Blood Orange,
Edamame, Pomegranate,

Fresh Squeezed Orange Juice

10.00 per person

Something Else

Butterscotch Chip Scones
2.00 each

Orange Cranberry Muffins
2.00 each

Country Biscuits and Herb Pork Sausage Gravy
2.50 per person

Sandwich Buffet

French Onion & Guinness Soup, Gruyere Crouton

Wheatberry Salad, Pears, Goat Cheese, Butternut
Squash, Arugula, Orange Maple Vinaigrette

Assorted Pre-made Sandwiches to Include:

- Medium Rare Flank Steak, Horseradish Cream, Sweet
Potato Crisps, Provolone, Onion Roll

- Cranberry Chipotle Chicken Salad, Multigrain
Croissant, Lettuce, Tomato

Spiral Glazed Ham, Ciabatta, Brie, Strawberry Preserve

- Tandoori Cauliflower Wrap, Lemon Tahini, Feta,
Tomatoes

House Made BBQ Spiced Potato Chips

Ginger Molasses Cookie

Soft Drinks, Bottled Water

19.50 per person

VALO
PARK

Food by FLIK



WINTER

Healthy Afternoon Break

"Brownie" Pumpkin Seed Energy Bite

Individual Bagged Mixed Nuts

Citrus Pomegranate Agua Fresca

9.00 per person

Hot Chocolate Break

House-made Hot Chocolate

Mini Marshmallows, Shaved Chocolate,

Whipped Cream

Peppermint Sugar Cookies, Triple Chocolate

Cookies

10.00

Mulled Cider

Served Hot with Maple Glaze Donuts,

Cranberry White Chocolate Break 10.00

Hot Lunch Buffet

Boston Bibb Salad, Crispy Brie Cheese, Chive,
Roasted Pears, Port Wine Vinaigrette

Select Two Entrees:

-Braised Beef Brisket, Roasted Heirloom Tri-Color
Carrots

-Coriander & Fennel Pollen Rubbed Salmon Filet,
Thyme-Rosemary Citrus Sauce

-Chicken Breast Coq Au Vin, Bacon, Wild
Mushrooms, Shallots, White Wine Jus

Pork Chop Milanese, Sauteed Red Cabbage,
Caper Sauce

- Vegetable Goat Cheese Quiche

Choose 2 sides:

-Caramelized Sweet Potatoes, Hot Honey Butter &
Lime Zest

-Parsnip Potato Puree

Balsamic Roasted Brussels Sprouts, Dried
Cherries, Parmesan

Glazed Winter Root Vegetables

Pear Cranberry Upside Down Cake

Artisan Breads, Sweet Butter
Soft Drinks, Bottled Water

21 per person

VALO
PARK

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