

HAPPY EARTH MENUS



HAPPY EARTH

Our Happy Earth menus are composed of predominantly certified organic ingredients, free range and wild foods.

GREEN BREAKFAST BUFFET

Fresh squeezed organic orange and apple juices

—

Organic fruit platter with organic natural yogurt and granola

Scrambled free range eggs with wild mushrooms

Organic bacon and breakfast sausages

Organic red potato and sweet pepper saute

Organic blueberry muffins and multigrain croissants

Organic coffee, organic teas with organic milk and cream

\$37.00 (minimum 100 guests)

GREEN COFFEE BREAK

Organic coffee, organic teas with organic milk and cream

\$5.00 per guest per break (minimum 50 guests)

Or

\$100.00 per gallon (one gallon serves 20 cups)

Or

\$50.00 per airpot (one airpot serves 10 cups)

GREEN PLATED LUNCH

Organic sourdough rolls with organic butter

—

Organic spring salad

Organic yoghurt and herb dressing

—

Wild pacific salmon filet, organic roma tomato fondue

Organic quinoa pilaf

Organic farmer's market vegetables

—

Organic lemon and free range egg tart

—

Organic coffee, organic teas with organic milk and cream

\$50.00 (minimum 100 guests)

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GREEN PLATED DINNER

Organic sourdough and multigrain rolls with organic butter

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Wild smoked tuna on
Organic cucumber salad

—

Organic banana squash soup

—

Organic chicken breast, wild chanterelle cream
Roasted organic yellow potato wedges
Organic farmer's market vegetables

—

Organic ricotta cake
(Made with free range eggs)
Marinated organic strawberries

—

Organic coffee, organic teas with organic milk and cream

\$78.00 (minimum 100 guests)