



## Buffet Lunch

### TAPAS

Marinated Olives  
Aged Manchego Cheeses  
Honeycomb and Quince Paste  
Tortilla Espanola  
Picholine Olive Relish  
Jamon Serrano  
Cantaloupe, Aged Sherry Vinegar

### SALAD

#### Romaine Salad

with Lemon Vinaigrette, Garden Radish, & Manchego Cheese

### ENTREES

Hanger Steak with Salsa Verde  
Marinated & Roasted Chicken Breast with Rioja, Grapes, & Sherry Vinegar  
Pan Seared Sustainable Fish

### SIDES

Patatas Bravas or 'Bomba' Rice  
Roasted Cauliflower, Harissa Vinaigrette

### DESSERT

Daily Selection from Our Pastry Chef

### Included Beverages

Regular Coffee, Decaffeinated Coffee, Selection of Hot Tea, Iced Tea, & Fountain Drinks

*\$75++ per Guest*