

Verde Cocina

Chicken Naranja
Chile Verde Pork + Nopales
Vegan Chorizo Stuffed Poblanos
Vegetarian Enchilada
Spanish Rice
Corn Tortillas
Toasted Sweet Potatoes +
Turmeric + Cardamom
Chopped Mexican Salad
Vegan Tortilla Soup

Greek Souvlaki

Grilled Lemon Chicken
Lamb + Beef Gyros
Vegan Falafel
Saffron Lemon Rice
Baba Ganoush
Greek Salad
Creamy Lemon Tahini
Dressing
Hummus, Tzatziki, Pita

Paella

Spanish Garlic Shrimp
Chorizo Sausage
Vegan Sausage
Saffron Rice
Pimenton Grilled Vegetables +
Crispy Chickpeas
Patatas Bravas
Shredded Carrot + Spinach
Salad
Vegan White Bean + Kale Stew

Brazilian

Brazilian Skirt Steak
Coconut Salmon
Vegan Curried Tofu
Spicy Black Beans
Brazilian Apricot Couscous
Grilled Vegetables
Brazilian Cobb
Cirtus Vinaigrette
Curry Corn Chowder

Japanese Bento

Japanese Chicken Teriyaki
Miso Salmon
Miso Glazed Tofu + Seaweed
Seasoned Sushi Rice
Rice Noodles + Vegetables
Japanese Eggplant Curry
Tsukemono Salad
Miso Soup

Roadhouse BBQ

Smoked BBQ Brisket
BBQ Pulled Pork
Vegan Grilled BBQ Portobello
Mushrooms
Vegan Baked Beans
Jalapeno Buttered Corn
Kale Coleslaw
Homestlye Cornbread
Red Pepper Bisque

Ramen Bar

Togarashi Chicken
Chashu Pork
Vegan Seared Sesame Tofu +
Corn + Shiitake Mushroom
Egg Noodles
GF Rice Noodle
Garlic Broccoli
Asian Ramen Salad
Ramen Condiments

NIBLL

Sample Menus

with Salad Bar, Sandwich Bar, Soup
Station, and add-ons available



Swedish Smorgasborg

Dijon Dill Salmon
Swedish Meatballs + Gravy
Vegan Swedish Meatballs
Vegan Mashed Potatoes
Roasted Beets + Apple + Carrots
Garlic Sauteed Chard
Swedish Kale Salad
Cabbage + Potato Soup

Argentinian Street Fare

Chimichurri Steak
Market Grilled Chicken
Vegan Spinach Phyllo Pie
Grilled Sweet Potatos +
Chimichurri
Carrot + Cabbage Slaw + Lemon
Dressing
Vegan Cocido

Cajun

Grilled Cajun Chicken
Cajun Shrimp + Peppers
Spicy Red Bean + Rice
Cajun Pasta + Vegetables
Spicy Green Beans
Creoie Caesar Salad
Spicy Vegan Caesar
Spicy Vegetable Gumbo

Hawaiian Poke

Shoyu Ahi Poke + Seaweed
Salmon Poke + Cucumber
Sesame Green Onion Tofu +
Spinach
Jasmine Rice
Sauteed Baby Bok Choy +
Shiitake Mushrooms
Poke Condiment Bar
Ginger + Garlic Chinese Broccoli
Coconut + Lime + Tofu Soup

Middle Eastern

Vegan Falafel
Chicken Kababs
Beef Kofta
Israeli Couscous + Apricots +
Pistachios
Stuffed Grape Leaves
Za’atar + Lemon Green Beans
Harissa Roasted Cauliflower
Fattoush
Lemon Tahini Dressing

Lemon Orzo Soup
Middle Eastern Beef Soup

Irish

Blarney Stone Mac and Cheese
Corned Beef
Vegan “Corned Beef” + Roasted
Irish Cabbage + Carrots +
Onions
Vegetarian Sausage + Guinness
Mushrrom Gravy
Green Goddress Salad
Irish Stout Chicken Stew

Jamaican

Jerk Chicken
Blackened Salmon
Jerk Tofu + Peppers + Onions
Rasta Pasta
Jamaican Steamed Cabbage
Jicama + Kale
Orange + Ginger Dressing
Vegetable Gumbo

South African Bunny Chow

- Kuku Paka Chicken Curry + Mango
- Beef Masala
- Chana Masala + Cauliflower
- Potato + Carrot + Onion Masala
- Saffron Lemon Rice
- Roti
- Red Lentil Mulligatawny Soup

Soul Food

- BBQ Chicken Wings
- Blackened Catfish
- Crispy Setian + Black Eyed Peas + Confetti Vegetables
- Mac + Cheese
- Smoky Collard Greens + Sweet Potato
- Jambalaya Soup
- Coleslaw

Cocina Cubana

- Cuban Lechon Asado
- Shrimp Mojo
- Vegan Tempeh Guisado
- Roasted Sweet Potatoes
- Vegetarian Cuban Tostones
- Pinapple + Watercress Salad + Picante Dressing
- Black Bean + Andouille Soup

Island BBQ

- Polynesian Pulled Pork
- Coconut + Lime Shrimp
- Crispy Hawaiian Macaroni Salad
- Rainbox Roasted Root Vegetables
- Habanero Pineapple Salsa
- Green Papaya Cole Slaw
- Sweet Potato + Coconut Soup

French Garden

- Fish Meuniere
- Rosemary Roast Beef
- Lentils + Tofu Provencal
- Herbed Quinoa
- Blistered Tomatoes + Articoles + Cauliflower
- Nicoise Salad
- Vegan French Onion Soup



California Farm Stand

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|--|--------------------------|
| Vegan Citrus Seitan + Roasted Vegetables | Basil Mint Dressing |
| Roasted Beef + Demi Glace Sauce | Red Pepper + Fennel Soup |
| Rosemary Chicken | Shrimp Bisque |
| Vegetarian Jackfruit Pot Pie | |
| Confetti Quinoa | |
| Sauteed Garlic Kale + Carrots | |
| Roated Harissa Cauliflower | |
| Watermelon + Tomato Salad | |

Paleo Superfood Bar

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| Paleo Meatballs + Sauteed Kale and Carrots | Cranberry + Shaved Kale + Brussels Sprouts Salad |
| Furikake Chicken | Lemon Hemp Seed Vinaigrette |
| Vegan Grilled Tofu Steaks + Kabocha Squash + Kale | Green Goddess Soup Chicken Tomatillo Stew |
| Basil Herb Quinoa + Peas + Onions | |
| Gluten-free Pasta + Sun Dried Tomato | |
| Grilled Vegetables | |
| Smoked Turmeric Cauliflower | |

Chef’s Table

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| Artichoke Chicken + Ratatouille Vert | Spinach Salad + Crispy Popped Lentils + Red Grapes |
| Grilled Tri-Tip + Mushrrom Demi | Lemon Heb Dressing |
| Vegan Crispy Tofu + Red Pepper Pesto | Vegan Cream of Mushroom Soup |
| Vegetarian Cauliflower + Goat Cheese Gratin | French Onion Soup |
| Roasted Potatoes + Shallots | |
| Grilled Vegetable Misto | |
| Roasted Brussels Sprouts | |



Powerhouse

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|---|---|
| Grilled Citrus Salmon | Coriander + Carrot Soup |
| Grilled Lemon Chicken | Sonoma Chicken Noodle Soup |
| Vegetarian Lemony Lentil Power Salad | Roasted Butternut Squash + Brussels Salad |
| Basil Herb Quinoa + Peas + Onions | |
| Vegan Grilled Tofu Steaks + Kabocha Squash + Kale | |
| Harissa Roasted Cauliflower | |
| Green Beans + Crispy Shallots | |

Sonoma Farmer’s Market

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| Calabrian Marinated Chicken + Roasted Potatoes + Peppers + Grilled Onion | Sauteed Garlic Kale + Carrots |
| Wild Mushroom + Applewood Bacon + Pecorino Gnocch | Spinach + Celery Heart + Blistered Grapes |
| Vegan Candied Tempeh + Roasted Poblano Peppers + Black Eyed Peas | Pinot Noir Dressing |
| Roasted Sweet Potatoes + Fennel | Potato Leek Bisque |
| Grilled Zucchini + Roasted Herb Tomatoes | Chicken Apple Sausage + Split Pea Soup |

California Fusion

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| Grilled Salmon + Citrus Buerre Blanc | Cantaloupe + Arugula Salad |
| Pinapple Brown Sugar Chicken | Basil Mint Dressing |
| Vegan Seared Seasme Tofu + Shiitake Mushroom | Cool Mint Green Pea Soup |
| Vegetarian Kung Pao Lentils | Cali Fusion Chicken Noodle Soup |
| Roasted Sesame + Wasabi Mash Potatoes | |
| Stir-fry Sesame Ginger Vegetables | |
| Sauteed Rainbow Kale | |



The Vineyard

- Chardonnay Grape White Fish
Preserved Lemon + Tarragon
GrilledChicken
- Creamy Artichoke Soup
- Vegan White Bean + Kale Stew
- Herb Roasted Potato +
FennelRoasted Sweet Potatoes
+ CandiedPumpkin Seeds
- Roasted Zucchini + Corn
- Arugula + Asian Pear Salad
- Lemon Vinaigrette
- Sonoma Chicken Noodle Soup

Cali Market

- Vegan Grilled Tofu Steaks +
Kabocha Squash + Kale
- Pomegranate + Orange Beet
Salad
- Creamy Spinach + Artichoke
Chicken
- Pomegrante Dressing
- Apricot Roasted Pork Loin +
White Bean Ragout
- Roated Tomato Bisque
- Vegetarain Eggplant Parmesan
- White Fish Cioppino
- Truffled Potato Puree
- Agave Glazed Carrots
- Grilled Romanesco + Salsa
Agresto

Burmese BBQ

- Tamarind 5 Spice BBQ Spare
Ribs
- Sesame Lime Dressing
- Mango Chicken
- Turmeric Sweet Potato Soup
- Vegan Dry Fried String Beans +
Seitan
- Chicken Coconut Soup
- Vegetarian Burmese Shan
Noodles
- Tan Poi Rice
- Work Tossed Broccoli + Garlic
- Ginger Roasted Carrots
- Burmese Chop Salad

Spring Market

- Balsamic Grilled Chicken
- Cranberry + Shaved Kale +
Brussels Sprouts Salad
- Furikake Salmon
- Lemon Hemp Seed Vinaigrette
- Vegan Grilled Tofu Steaks +
Kabocha Squash + Kale
- Green Goddess Soup
- Vegetarian Pasta + EVOO +
Roasted Garlic
- Chicken Tomatillo Stew
- Basil Herb Quinoa + Peas +
Onions
- Roasted Zucchini + Corn
- Smoked Turmeric Cauliflower

Nepalese Garden

- Chicken Tarkari
- Indian Chicken Coconut Curry
Soup
- Pulao Rice
- Vegetable Thukpa Soup
- Dal Bhat
- Misayeko Tarkari
- Curry Roated Sweet Potatoes
- Pork + Potato Aloo Tama
- Spiced Greens
- Green Bean + Sesame Salad
- Sesame Dressing

Spanish Spring

- Spanish Garlic Shrimp
- Orange Dressing
- Vegan Tapenade Stuffed
Peppers
- Vegan Cocido Madrid
- Pimenton Chicken
- Spicy Corn Chowder
- Vegetarian Swiss Chard + Red
Potatoes
- Valencia Paella
- Pimenton Grilled Vegetables +
Crispy Chickpeas
- Charred Padron Peppers
- Spanish Orange Fennel Salad

Thai Jok Joint

- Thai Ginger Steamed Chicken
- Tom Kai Gai Soup
- Pork Loin + Ginger Lemongrass
Glaze
- Chicken Thai Soup
- Vegan Thai Curry Tofu
- Vegetarian Pad Thai
- Thai Turmeric Jok
- Bok Choy + Shiitake Mushrooms
- Sweet Chili Roasted Gai Lan
- Thai Mango Salad
- Lemongress Dressing

Harvested

- Tempeh + Mushroom
Bourguignon
- Basamic Vinaigrette
- Maple Glazed Salmon + Sweet
Potatoes + Apples
- Autumn Wild Rice Soup
- Vegetarian Pumpkin Parmesan
Pasta
- French Onion Soup
- Herb Roasted Potato + Fennel
- Delicata Squash + Kale
- Chef’s Choice Vegetable Medley
- Mixed Greens + Cranberry +
Pecans

Salad Soiree

- Tuna Nicoise Salad
- Baby Mixed Greens +
Champagne Vinaigrette
- Brown Rice + Zucchini +
Chickpea Salad
- Cauliflower Soup
- Turmeric Quinoa + Roasted
Vegetables Salad
- Cream of Mushroom Soup
- Smoked Sausage + Brussels
Sprouts
- Vegan Winter Lentil Salad
- Spiralized Zucchini Pasta + Basil
Pumpkin Seed Pesto
- Garlic Sauteed Broccoli



Northern Italian

- Chicken Piccata
- Shrimp Scampi
- Gluten-Free Vegan Bolognese
- Garlic Linguine + Parsley
- Lemon Zest Asparagus
- Radicchio + Fennel + Olive Panzanella
- Italian Sausage + Roasted Red Pepper Soup

Ethiopian

- Doro Wot
- Berbere Beef
- Vegan Red Lentils
- Vegetarian Ethiopian Berbere Penne
- Injera Bread
- Potato + Carrot + Onion Masala
- Ye’abesha Gomen
- Ethiopian Tomato Salad
- Carrot Ginger Soup

Lamb Stew

Halal Food Truck Eats

- Halal Chicken + Garlic Sauce
- Lamb + Beef Gyros
- Vegan Falafel
- Brown Rice + Lentils
- Grilled Vegetables
- Greek Yellow Squash
- Greek Condiment Bar
- Tzatziki Hummus Pita
- Chicken Lemon Orzo Soup
- Lemon Rice Soup

Fattoush

Moroccan

- Moroccan Lamb Stew
- Grilled Chicken
- Broccoli Rabe + Pasta with Harissa + Yogurt
- Preserved Lemon Sumac Basmati Rice + Chickpeas
- Harissa Roasted Cauliflower
- Dukkah Charred Carrots
- Carrot + Chickpea + Spinach Salad
- Cilantro Orange Vinaigrette

Moroccan Lentil Soup

Vegan Tagine

Indian Chaat House

- Vegan Chana Masala
- Vindaloo Chicken
- Beef Masala
- Vegetarian Saag Paneer
- Mango Chutney
- Saffron Lemon Rice
- Curry Cauliflower
- Guferati (Indian Green Beans)
- Spinach + Caraway + Carrot Salad

Maple + Curry Vinaigrette

Naan

Mulligatawny Soup

Indian Chicken Coconut Curry Soup

Malaysian Laksa Bowl

- Ginger Chicken Meatballs
- Green Curry Shrimp
- Vegan Seared Oyster Mushroom + Tofu + BokChoy
- Vegetarian Pumpkin Curry
- Coconut Rice
- Sauteed Napa Cabbage + Carrots
- Garlic Sauteed Broccoli
- Malaysian Salad

Green Curry Dressing

Lemongrass Red Curry Coconut Sauce

Malaysian Laksa Bowl Condiment Bar

Malaysian Chicken Noodle Soup

Persian

- Preserved Lemon White Fish + Grapes
- Chicken Meatballs + Pomegranate Glaze
- Saffron Rice + Barberries
- Dukkah Charred Carrots
- Vegan “Meat” Balls + Spiced Tomato Sauce
- Kuku Sabzi - Persian Herb Frittata
- Sauteed Collard Greens

Cucumber + Mixed Green

Lemon Vinaigrette

Mint + Cucumber Yogurt

Persian Lentil Soup

Persian Herb + Chickpea Stew

Afghan Bazaar

- Lamb Kofta
- Saffron Yogurt Chicken
- Afghani Kabuli Pulao + Pistachio
- Afghani Sabzi Spinach
- Vegan Grape Leaves
- Vegetarian Borani Banjar
- Roasted Sweet Potatoes + Turmeric + Cardamom
- Tomato + Cucumber + Sumac Salata
- Naan

Mint + Cucumber Yogurt

Afghan Red Lentil Soup

Middle Eastern Beef Soup

South Indian

- Chettinad Chicken
- Beef Masala
- Saffron Rice
- Potato Onion Masala
- Vegan Chana Masala
- Vegetarian Saag Paneer
- Lemon Galic Kale
- Fruit Chaat - Indian Fruit Salad
- Cucumber Raita
- Mango Chutney

Naan

Mulligatawny Soup

Indian Chicken Coconut Curry Soup

Thai

- Basil Beef
- Vegan Pad Thai
- Thai Ginger Steamed Chicken
- Vegetarian Curry Sweet Potatoes
- Coconut Rice
- Chili Baby Bok Choy + Snow Peas + Shiitake _ Carrots
- Adjaad Salad (Cucumber + Red Onion + Sweet Chili)

Sweet Chili Garlic Vinaigrette

Vegan Tom Kha Soup

Chicken Thai Soup

