



Fall-Winter

2026 U.S. Sample Menu

convene

Breakfast

Sample Menu

Basic

Daily Fresh Juice (VG, GF)

Bagels (V)

Cream Cheese, Jams, & Salted French Butter

Freshly Baked Pastries (V)

Breakfast Porridge Pot (VG, GF)

Seasonal Fresh Fruit, Micro Herbs, Seed Crunch

Oatmeal Bake (VG, GF)

Sunbutter, Apples, Dried Cherries, Pumpkin Seeds, Blueberry Maple Syrup

Yogurt Selection with Granola (V, GF)

Breakfast Bowl (V)

Hard Boiled Eggs, Heirloom Salad Greens, Winter Radish, Shaved Carrots, Roasted Garlic and Herb Cottage Cheese Spread, Bagel Chips, Lemon Oil, Herbs

Standard

Chef's Selection of Two Fresh Juices (VG, GF)

Bagels (V)

Cream Cheese, Jams, & Salted French Butter

Freshly Baked Pastries (V)

Breakfast Porridge Pot (VG, GF)

Seasonal Fresh Fruit, Micro Herbs, Seed Crunch

Oatmeal Bake (VG, GF)

Sunbutter, Apples, Dried Cherries, Pumpkin Seeds, Blueberry Maple Syrup

Yogurt Selection with Granola (V, GF)

Chef's Selection of Eggs (V, GF)

Roasted Potato Vegetable Hash (VG, GF)

Premium

Chef's Selection of Two Fresh Juices (VG, GF)

Bagels (V)

Cream Cheese, Jams, & Salted French Butter

Freshly Baked Pastries (V)

Breakfast Porridge Pot (VG, GF)

Seasonal Fresh Fruit, Micro Herbs, Seed Crunch

Oatmeal Bake (VG, GF)

Sunbutter, Apples, Dried Cherries, Pumpkin Seeds, Blueberry Maple Syrup

Yogurt Selection with Granola (V, GF)

Breakfast Bowl

Smoked Salmon, Hard Boiled Eggs, Heirloom Salad Greens, Winter Radish, Shaved Carrots, Roasted Garlic and Herb Cottage Cheese Spread, Bagel Chips, Lemon Oil, Herbs

Chef's Selection of Eggs (V, GF)

Roasted Potato Vegetable Hash (VG, GF)

Choice of Artisan Bacon or Chicken Sausage (GF, DF)

Enhancements

Sides

Artisan Bacon (GF, DF)

Pork Sausage (GF, DF)

Chicken Sausage (GF, DF)

Turkey Bacon (GF, DF)

Fresh Finds

Locally sourced & fresh pressed juices

Green Juices (VG, GF)

Smoothie (VG, GF)

Seasonal Fruit (VG, GF)

Whole Local Organic Fruit (VG, GF)

VG Vegan | V Vegetarian | GF Made Without Gluten | DF Dairy Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your Convene Event Production Manager of any allergies.

convene

Lunch

Sample Menu

Basic

Salads & Bowls

Roasted Beets & Red Lentil Salad (VG, GF)*

Pickled Red Onion, Maple Kombucha Vinaigrette, Baby Kale, Winter Radish, Soft Herbs, Cara Cara Supremes

Sun Butter Soba Noodles with Tamari-Braised La Belle Farms Chicken (DF)

Marinated Shiitake Mushrooms, Kimchi, Carrots, Cucumbers, Wasabi Peas, Crispy Shallots, Honey Sun Butter Vinaigrette

*+\$10 pp Add Flaked Salmon or Roasted Chicken (GF, DF)

Sandwiches

Halloumi Torta (V)

Marinated Halloumi, Pineapple & Cucumber Pico, Cilantro Aioli

Italian

Prosciutto Cotto, Salami, Pepperoni, Provolone Cheese, Spinach-Artichoke Spread, Cured Tomatoes, Pickled Peppers, Ciabatta

Dessert

Apple Crisp (V)

Included for Standard and Premium Only

AM Break

Grace Farms Pomegranate Iced Tea (VG, GF)

Brie and Cranberry Crostata (V)

Roasted Persimmon Coconut Parfait - Pumpkin Seed Brittle (VG, GF)

PM Break

Spiced Cider (VG, GF)

Cider Doughnuts (V)

Standard

Salads & Bowls

Roasted Beets & Red Lentil Salad (VG, GF)*

Pickled Red Onion, Maple Kombucha Vinaigrette, Baby Kale, Winter Radish, Soft Herbs, Cara Cara Supremes

Sun Butter Soba Noodles with Tamari-Braised La Belle Farms Chicken (DF)

Marinated Shiitake Mushrooms, Kimchi, Carrots, Cucumbers, Wasabi Peas, Crispy Shallots, Honey Sun Butter Vinaigrette

*+\$10 pp Add Flaked Salmon or Roasted Chicken (GF, DF)

Sandwiches

Halloumi Torta (V)

Marinated Halloumi, Pineapple & Cucumber Pico, Cilantro Aioli

Italian

Prosciutto Cotto, Salami, Pepperoni, Provolone Cheese, Spinach-Artichoke Spread, Cured Tomatoes, Pickled Peppers, Ciabatta

Hot Entrees

Roasted Salmon (GF, DF)

Braised Leeks & Fennel, Blood Orange Gastrique

Hot Side

Ras el Hanout Roasted Sweet Potatoes (VG, GF)

Dessert

Apple Crisp (V)

For customization options - see our Enhancement Menu

Premium

Salads & Bowls

Roasted Beets & Red Lentil Salad (VG, GF)*

Pickled Red Onion, Maple Kombucha Vinaigrette, Baby Kale, Winter Radish, Soft Herbs, Cara Cara Supremes

Sun Butter Soba Noodles with Tamari-Braised La Belle Farms Chicken (DF)

Marinated Shiitake Mushrooms, Kimchi, Carrots, Cucumbers, Wasabi Peas, Crispy Shallots, Honey Sun Butter Vinaigrette

*+\$10 pp Add Flaked Salmon or Roasted Chicken (GF, DF)

Sandwiches

Halloumi Torta (V)

Marinated Halloumi, Pineapple & Cucumber Pico, Cilantro Aioli

Italian

Prosciutto Cotto, Salami, Pepperoni, Provolone Cheese, Spinach-Artichoke Spread, Cured Tomatoes, Pickled Peppers, Ciabatta

Hot Entrees

Roasted Salmon (GF, DF)

Braised Leeks & Fennel, Blood Orange Gastrique

Pomegranate Glazed Squash (VG, GF)

Cranberry Hominy, Wilted Spinach, Pepita Kanuchi

Hot Side

Ras el Hanout Roasted Sweet Potatoes (VG, GF)

Dessert

Apple Crisp (V)

White Chocolate Cranberry Cookie (V)

VG Vegan | **V** Vegetarian | **GF** Made Without Gluten | **DF** Dairy Free

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