

ALL DAY 2026
MENU

Rhubarb
HOSPITALITY
COLLECTION

Our all-day menu is designed to support daytime programming, corporate gatherings, and flexible workplace dining with thoughtful options for breakfast, lunch, and light snacks throughout the day.

Guided by seasonality and locally sourced ingredients, our culinary team creates fresh, approachable menus that balance quality, convenience, and flavor. From morning offerings and midday meals to energizing breaks between sessions, each selection is crafted to support the rhythm of the day.

Rooted in hospitality and inspired by both classic favorites and contemporary influences, the menu delivers a versatile dining experience designed to nourish guests, encourage connection, and complement a wide range of daytime occasions.



A close-up photograph of a white ceramic plate filled with various golden-brown pastries, including croissants and small buns, some with dark spots. The plate is resting on a thick, rustic wooden slice. The background is softly blurred, showing a wooden structure with a textured, scale-like pattern. The word "BREAKFAST" is centered over the image in a white, serif font.

BREAKFAST

BREAKFAST

STANDARD BREAKFAST INCLUDES:

Priced \$21 per person.

MINI-PASTRIES (V)

Butter & Chocolate Croissants

Seasonal Danish & Muffins

Assorted Scones

GREEK YOGURT PARFAIT (V)

Dark Chocolate Graham Granola

SEASONAL FRESH CUT FRUIT CUP (GF, VG)

FRESH BAGELS (V)

Cream Cheese, Whipped Butter, Preserves

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



BREAKFAST

ENHANCEMENTS

Priced per person, in addition to our Standard Breakfast.

NY BAGEL SANDWICH (V) +\$8

Nova Schmeat, Cucumbers, Tomatoes, Capers

BEC +\$6

Sweet and Spicy Bacon, Over Easy Egg, Cabot Cheddar
Preserved Tomato Jam, Poppy Seed Kaiser Roll

EGG BITES TWO WAYS (V) +\$6

Spinach Egg White Frittata Bite Egg Lorraine Bite, Turkey Bacon

CROQUE MONSIEUR +\$6

Sliced Brioche, Gruyere Cheese, Hickory Smoked Ham

SPINACH FRITTATA +\$6

Chipotle Mayo, Biscuit, Cheddar Cheese

BELGIUM WAFFLES (V) +\$10

Whipped Butter, Assorted Compotes, Maple Syrup

UPGRADED CONTINENTAL +\$15

SCRAMBLED EGGS

Shallots, Fine Herbs

SELECT ONE PROTEIN:

BREAKFAST SAUSAGE, APPLEWOOD BACON
or CHICKEN SAUSAGE

SELECT ONE STARCH:

TRADITIONAL POTATO HASH BROWNS
BREAKFAST POTATOES

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



AM BREAK

DESIGN YOUR AM BREAK

Priced per person.

BREAKFAST BAR (V,GF) +\$6

Whole Grain Granola, Candied Fruit, Cereal Milk Drizzle

CRIMSON AND GOLD PARFAIT (V, GF) +\$6

Turmeric, Greek Yogurt, Pitaya, Mango, Ginger Syrup

BANANA BREAD MUFFINS (VG) +\$6

Matcha Dust, Cardamom

HEALTHY BREAK +\$11

Granola Bars, Sweet Trail Mix, Assorted Dried Fruits

MINTED PINEAPPLE CUPS +\$4

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



A collage of food items including sandwiches, pasta, and salads. The sandwiches are arranged on a wooden board, some whole and some cut. The pasta is in a wooden bowl, and the salads are also in wooden bowls. The text "AMBIENT LUNCH BUFFET" is overlaid in the center.

AMBIENT LUNCH BUFFET

Select Three Sandwiches & Two Salads
\$28 per person

SANDWICHES

PLEASE SELECT THREE SANDWICHES:

PRESSED BOCADILLO

Serrano Ham, Manchego, Sherry Onion Jam, Quince Paste, Piadina

MEDITERRANEAN TUNA (DF)

Lemon Scented Tuna, Saffron Aioli, Olive-Tomato Tapenade, 7 Grain Baguette

“BLT” (VG)

Grilled Butternut Squash, Lingonberry Jam, Tuscan Kale, Rosemary Focaccia

ROASTED TURKEY

Muenster Cheese, Gem Lettuce, Grilled Red Onion, Sage Mayo, Brioche

PASTRAMI

Dill Pickle and Cabbage Condiment, Russian Cream Cheese, Marble Rye

SMOKED SALMON TARTINE

Hot House Cucumbers, Dill Whipped Boursin Cheese, Bagel Spice, Milk Bread Toast

CHICKEN SCHNITZEL (DF)

Crisp Lettuce, Hopped Sauerkraut, Preserved Cherry Mustard, Pretzel Roll

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian
Can be made Gluten Free upon Request



SALAD

PLEASE SELECT TWO SALADS:

BABY GEM CAESAR (V,GF)

Parmesan Fricco, Classic Dressing, GF Croutons

CRUNCHY BROCCOLI SALAD (GF,VG)

Sprouts, Cabbage, Toasted Sesame Seeds, Apple-Ginger Vinaigrette

SPINACH WALDORF SALAD (GF,VG)

Granny Smith Apples, Pumpkin Seeds, Celery, Grapefruit-Maple Vinaigrette

TERIYAKI SQUASH SALAD (GF,VG)

Mizuna Lettuce, Mandarin Orange Segments, Wonton Crisps, Yuzu Vinaigrette

HERITAGE GOLDEN BEETROOT (GF,VG)

Baby Kale, Crimson Cabbage, Sorrel, Blood Orange Vinaigrette

CHICORIES (GF,V)

Pears, Roquefort Cheese, Citrus Gremolata, Quinoa Granola, Herb Buttermilk Dressing

ISRAELI COUSCOUS (DF)

Mesclun Greens, Asparagus, Apple, Herb Vinaigrette

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



STATIONARY BOWL ENHANCEMENT

Select two for \$25 per person.

BIRYANI (VG,GF)

Chickpea Falafel, Spiced Wild Rice, Chickpeas, Shredded Carrots, Cilantro, Pomegranate Seeds, Coconut-Curry Sauce

NICOISE (GF)

Olive Oil Poached Tuna, Endive, Roasted Potatoes, Hericot Verts, Herb Vinaigrette

CHICKEN CAESAR (GF)

Charcoal Grilled Chicken, Baby Gem, Classic Dressing, Crispy Capers, Truffle and Parmesan Fricco, Crouton Crumble

CARNE ASADO BURRITO BOWL (GF)

Charred Skirt Steak, Brown Rice, Cabbage Slaw, Pinto Beans, Cilantro Crema, Jalapenos, Pickled Red Onions

ROASTED UBE (VG,GF)

Spinach, Charred Broccoli, Baby Carrots, Pumpkin Seeds, Miso-Tahini

BUTTERNUT SQUASH NOODLE BOWL (DF)

Harissa Marinated Shrimp, Mesclun Greens, Asparagus, Apple, Herb Vinaigrette

ISRAELI COUS COUS (DF)

Harissa Marinated Shrimp, Mesclun Greens, Madras Cauliflower, Sumac Pickled Onions, Herb Vinaigrette

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



BOXED MEALS

INCLUDES A HALF SANDWICH, SMALL SALAD, HOMEMADE POTATO CHIPS, AND A SWEET TREAT

\$25 per person.

HEALTH KICK (VG)

“BLT” Sandwich, Crunchy Broccoli Salad

MANHATTAN ISLE

Pastrami Sandwich, Spinach Waldorf Salad

MONACO LUNCH

Mediterranean Tuna Sandwich, Chicories

ALL-AMERICAN

Roasted Turkey Sandwich, Kale & Brussels Caesar Salad

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian





HOT LUNCH BUFFET

Select Two Entrees, Two Sides & Two Salads
Includes Whole Fruit & Assorted Sweets
\$40 per person

HOT LUNCH BUFFET

PLEASE SELECT TWO ENTREES:

HERB ROASTED TRI-TIP STEAK (DF, GF)

Pearl Onions, Herb Demi

GRILLED RAS EL HANOUT CHICKEN (DF, GF)

Lentils and Cumin Carrots

TERIYAKI GLAZED SALMON (DF, GF)

Bok Choy and Sesame Seeds

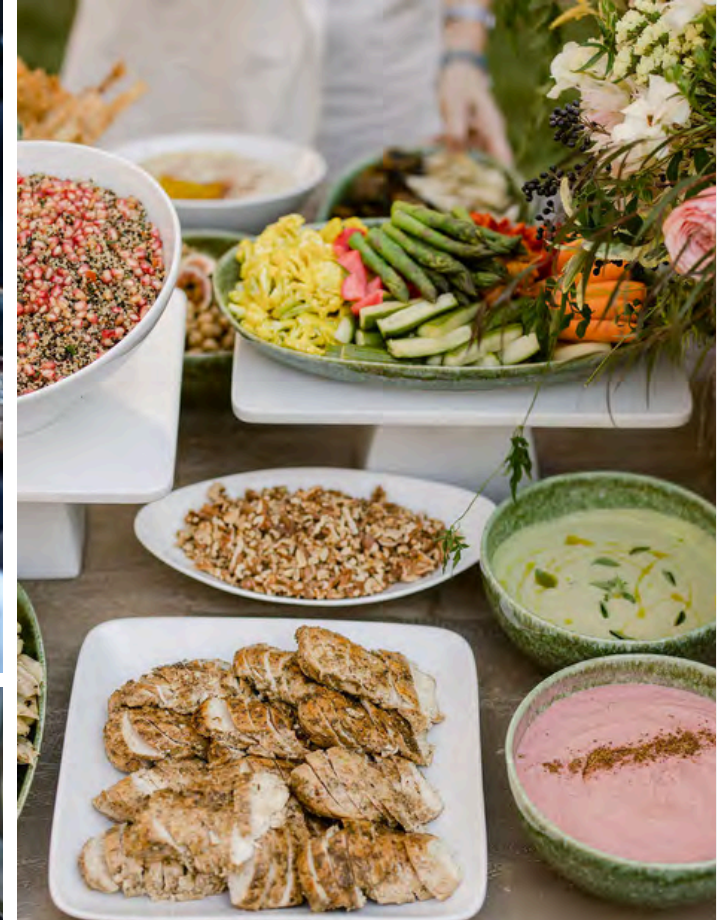
GENERAL TSO'S CAULIFLOWER (VG,GF)

Stir-Fried Rice

ROASTED MAITAKE MUSHROOMS (VG,GF)

Spiced Quinoa

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



HOT LUNCH BUFFET

PLEASE SELECT TWO SIDES:

GREEN BEANS (V)

Parmesan, Garlic, White Wine Reduction

ROASTED BRUSSELS SPROUT (DF,GF)

Sage-Maple Vinaigrette

CHICKPEAS (VG,GF)

Spinach and Smoked Paprika

CREMINI MUSHROOMS (VG,GF)

Sherry Reduction

BRAISED LEEKS (VG,GF)

Sage Pistou

SPINACH & BOWTIE PASTA (V)

Sweet Red Peppers, Pinenuts, Baby Spinach

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



HOT LUNCH BUFFET

PLEASE SELECT TWO SALADS:

BABY GEM CAESAR (GF,V)

Parmesan Fricco, Classic Dressing, GF Croutons

CRUNCHY BROCCOLI SALAD (GF,VG)

Sprouts, Cabbage, Toasted Sesame Seeds, Apple-Ginger Vinaigrette

SPINACH WALDORF SALAD (GF,VG)

Granny Smith Apples, Pumpkin Seeds, Celery, Grapefruit-Maple Vinaigrette

TERIYAKI SQUASH SALAD (GF,VG)

Mizuna Lettuce, Mandarin Orange Segments, Wonton Crisps, Yuzu Vinaigrette

HERITAGE GOLDEN BEETROOT (GF,VG)

Baby Kale, Crimson Cabbage, Sorrel, Blood Orange Vinaigrette

CHICORIES (GF,V)

Pears, Roquefort Cheese, Citrus Gremolata, Quinoa Granola, Herb Buttermilk Dressing

ARUGULA SALAD (GF,V)

Parmesan Cheese, Shallot, Lemon Dressing

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



PM BREAK

DESIGN YOUR PM BREAK

Priced per person.

BLACK AND WHITE COOKIE (V) **+\$8**

TAJIN POPCORN (VG,GF) **+\$8**

RUSSET POTATO CHIPS (GF,VG) **+\$8**

Smoked Sea Salt & Vinegar

VEGETABLE CRUDITÉ & HUMMUS (V,GF) **+\$8**

Whipped Beet Tzatziki

PHILLY FAVORITES **+\$14**

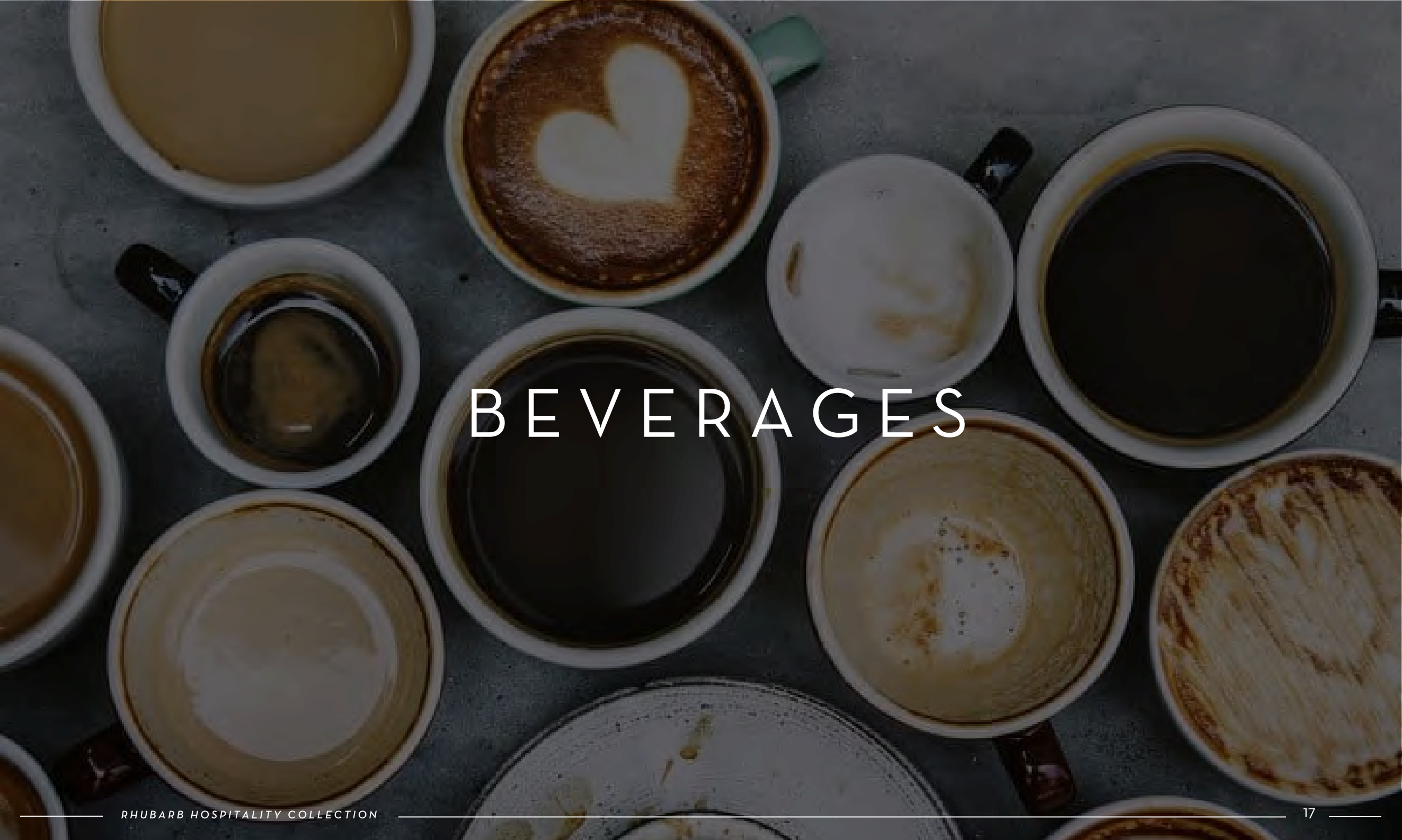
Mini Soft Pretzels, Ricotta Cannoli, Assorted Tastykakes

TROPICAL FRUIT EMPANADAS (VG) **+\$8**

PARMESAN CHURRO “KNOTS” (V) **+\$8**

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian





BEVERAGES

BEVERAGES

ALL DAY BEVERAGE SERVICE

Priced at \$18 per person.

COFFEE & TEA

Herbal Tea, Black Tea, Iced Tea

Dark Roast Coffee

Decaf Coffee

Skim Milk, Whole Milk, Oat Milk

JUICES (BREAKFAST ONLY)

Fresh Orange Juice, Grapefruit Juice, Cranberry Juice

SOFT DRINKS

Bottled Still Water

Assorted Sodas

ENHANCEMENTS

Priced per guest.

SPARKLING BOTTLED WATER +\$3

FLAVORED SPARKLING WATER +\$3

COLD BREW COFFEE +\$5

COCONUT WATER +\$3

LEMONADE +\$3

GREEN JUICE +\$5

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



BARISTA COFFEE EXPERIENCE

Price Available Upon Request

Enjoy premium, sustainably sourced coffee prepared by skilled baristas.

Customize your drink with flavorful syrups, chocolate sauces, and various milk options.

Beyond coffee, explore organic chai lattes, matcha lattes, and gourmet hot cocoa





Breakfast Bar

MINI-PASTRIES (V)
Croissants, Pain au Chocolat, Assorted Muffins, Assorted Danish

FRESH FRUIT SALAD (VG, GF)
Seasonal Fruits, Vanilla

YOGURT PARFAIT BOWL (V, GF)
Gluten Free Honey Granola, Fresh Fruit, Compote

100% gluten friendly, 100% dairy free, 100% vegan, 100% vegetarian

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Perfect Bowls

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LET'S BEGIN...

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