



FULL BREAKFAST MENUS

Choose 1 Item Per Category

Eggs- Scrambled Eggs ▪ Scrambled Eggs with Onions ▪ Frittata with Red Pepper and Broccoli

Potatoes- Hash Browns ▪ Breakfast Potatoes

Meat- Thick Cut Bacon ▪ Sausage Links ▪ Country Ham

On the Griddle- Buttermilk Pancakes or Waffles ▪ Kodiak (Whole Wheat) Pancakes or Waffles ▪ Classic French Toast ▪ Wheat or White Bread

Fruit- Cut fruit (Strawberries, Cantaloupe, Red Grapes, Pineapple, and Honeydew) ▪ Whole fruit (apples, oranges, bananas, and peaches) ▪ Berries (blueberries, strawberries, and raspberries)

LUNCH

Sandwiches

- Classic Turkey and Cheddar with Red Onion, Lettuce and Tomato.
- Ham and Swiss with Red Onion, Lettuce and Tomato.
- Caprese with Ham (Can be VEG) - Fresh Mozzarella, Tomato, and Pesto.
- Grape Chicken Salad- Celery, Red Grapes, and Toasted Walnuts.
- Italian Marinated Vegetable (VEG) –Provolone, Zucchini, Yellow Squash, Red Pepper, and Button Mushrooms.
- Turkey Club- Turkey, Bacon, Red Onion, Lettuce and Tomato.
- Hummus and Vegetable Wraps- Red pepper, Cucumber, Carrot, and Tomato. (V)
- Tuscan Chicken Wraps- Grilled Chicken Breast, Sundried Tomato, and Basil Pesto.
- Southwest Chicken Wraps- Cumin and Lime Chicken Breast, Roasted Corn, Black Beans, and Shredded Romaine.

**Sandwiches can be made gluten free upon request.*

Salads

- **Garden Salad** (V, GF) - Spinach, Romaine, English Cucumbers, Shredded Carrots, Cherub Tomatoes and Dressing Selection.
- **Caesar Salad** (VEG) - Romaine with Shredded Parmesan, and Garlic Croutons. Served with Caesar Dressing.
- **Traditional Potato Salad** (VEG, GF) - Potatoes with Red Onion, Celery, Dill, and Dijon Mustard.
- **Greek Salad** (VEG, GF) - Cherub Tomatoes, Cucumber, Bell Peppers, Kalamata Olives, Feta, and Spinach with Greek Dressing.
- **Fruit Salad**- strawberries, cantaloupe, red grapes, pineapple, and honeydew.
- **Mixed Greens, Toasted Almonds, Craisins, and Feta.** (VEG, GF)
- **Tabbouleh Salad** - Cracked Wheat with Cucumbers, Diced Tomatoes, Fresh Mint, Fresh Parsley, Olive Oil, and Lemon Juice. (V)
- **Quinoa** - Chef Selection, Fresh Vegetable, Black Bean and Corn. (V, GF)
- **Fresh Vegetable** - Sautéed Zucchini, Red Pepper, Roasted Corn, and Red Onion.
- **Black Bean and Corn** - Black Beans, Roasted Corn, Green Onions, Red/Green Peppers, and Cumin.

Soups *(All gluten free)*

- **Tomato Artichoke** (V) - Fire Roasted Tomatoes, Artichokes, Garlic, Onion, Thyme, and Basil.
- **Cream of Tomato and Basil** (VEG) - Tomatoes, Carrots, Celery, Onion and Basil with Cream.
- **Vegetable Minestrone** (VEG) - Onions, Celery, Carrots, Kidney Beans, Zucchini, Corn, Green Beans, Tomatoes, Oregano, Basil, Seashell Pasta, Topped with ▪ Shredded Parmesan.
- **Cheese, Broccoli, and Potato** (VEG) - Onion, Celery, and Shredded Cheddar.
- **French Onion** - Beef Stock with Caramelized Onion with Toasted Cheese Bread.
- **Chicken Noodle** - Chicken Stock with Celery, Carrots, Onions, Shredded Chicken and Egg Noodles.
- **Roasted Corn Chowder** (VEG) - Oven Roasted Corn and Red Pepper with Onion, Thyme, Potatoes, Parsley and Heavy Cream.
- **Beef Chili** (Vegetarian Upon Request) - Ground Beef, Tomatoes, Garlic, Onions, Pinto Beans, Kidney Beans. Served with Shredded Cheddar and Chopped Green Onions.
- **Chicken Tortilla** - Tomatoes, Celery, Hominy, Carrots, Lime juice, and Chicken Stock. Served with Cilantro, Tortilla Chips and Shredded Cheddar.
- **Carrot Ginger** - Carrots and Onions with Zesty Ginger and Cream.

THEMED LUNCHES

- **Gyro/Falafel Bar**- Greek Marinated Chicken (lemon and oregano) Diced Tomatoes, Sliced Red Onion, Chopped Romaine, Cucumbers, Feta and Tzatziki Sauce (Can be VEG).
- Black Bean Soup, Cumin and Lime Chicken, Chips and Salsa, Green Chile Rice, Garden Salad, and Choice of Dessert.
- Gazpacho, Bread, Grilled Chicken, Garden Salad, Tortilla Chips, Cilantro, and Cheese.
- Choice of Soup and Salad with Marinated Chicken Breast and Crusty Bread.
- Choice of Soup and Salad with Grilled Ham and Cheese.
- **Sweet and Sour Chicken or Tofu, Stir fried veggies** (snow peas, broccoli, bell peppers, and onions) Mixed Greens with Mandarin Oranges and Toasted Sesame Seeds, Jasmine Rice, and Coconut Cookies.

DESSERTS

Chocolate Chip Cookies ▪ Chocolate Chip Oatmeal Cookies ▪ Snickerdoodles ▪ Sugar Cookies ▪ White Chocolate Cranberry Cookies ▪ White Chocolate Cranberry Walnut Cookies ▪ Coconut Cookies ▪ "Almond Joy" Cookies ▪ Orange Almond Chocolate Cookies ▪ Pecan Pie Bars ▪ Oatmeal Raspberry Bars ▪ Lemon Bars ▪ Raspberry Cheese-cake Bars ▪ Brownies ▪ White Chocolate Blondies



DINNER ENTREES

- **Vegetarian or Beef Lasagna** - Both with onion, Sliced Zucchini, Yellow Squash, Red Pepper, Spinach, and Mozzarella.
- **Oriental Stir Fry** - Beef, Chicken, or Tofu. With Red Pepper, Yellow Pepper, Snow Peas, Onions, Broccoli, and Carrots.
- **Teriyaki Sesame, Sweet and Sour, Lemongrass and Ginger.**
- **Chicken Florentine** - Spinach, Swiss, Red Pepper, Cream Sauce, and Bread Crumbs.
- **Chicken or Eggplant Parmesan (VEG)** –Chicken or Eggplant Breaded with oregano, basil, parmesan, and panko bread crumbs.
- **Chicken or Shrimp Picatta** – Lemon Butter sauce with Capers and Angel Hair Pasta. Served with 2 Sides.
- **Chicken Enchiladas** - Soft Corn Tortillas, Chicken Breast, Bay Leaf, Oregano, Onion, Chili powder, Cumin, Shredded Cheddar, Topped with Fresh Cilantro.
- **Beef and Rice Stuffed Peppers** - Ground Beef with Onions, Steamed Rice, and Fresh Parsley.
- **Shepard's Pie** (can be made VEG)
- **Chicken Pot Pie** (can be made VEG)
- **Baked Salmon With various Sauces****
- **Pork Tenderloin with Cranberry Sauce and Rosemary.** Served with 2 sides **
- **Chicken Saltimbocca** - Sage and Prosciutto Stuffed Chicken Breast With a White Wine Butter Sauce. **

SIDES

▪ *Rosemary and Garlic Roasted Potatoes (V, GF)* ▪ *Creamy Mashed Potatoes (VEG, GF)* ▪ *Rice Pilaf with Herbs (V, GF)* ▪ *Sautéed Veggies- Broccoli, Green Beans, Zucchini and Red Pepper, or Asparagus with Lemon. (V, GF)* ▪ *Orange Glazed Carrots and Turnips (V, GF)* ▪ *Orzo Pasta- Parmesan and Herb (VEG)* ▪ *Quinoa- Chef Selection, Fresh Vegetable, Black Bean and Corn. (V, GF)* ▪ *Wild Rice (V, GF)* ▪ *Creamy Rosemary Polenta (VEG, GF).*

DINNER THEMED BUFFETS

Baked Potato Bar - Shredded Cheddar, Steamed Broccoli, Green Onions, Sour Cream, Bacon Bits.

Pasta Bar - Penne, Spaghetti, or Bows. Alfredo, Marinara, Pesto. Served with Breadsticks and Garden Salad.

Gyro/Falafel Bar - Greek Marinated Chicken (lemon and oregano) Diced Tomatoes, Sliced Red Onion, Chopped Romaine, Cucumbers, Feta and Tzatziki Sauce. (Can be VEG) **

Taco Bar - Choice of Flour or Corn Tortillas. Chicken, Pork, Beef, Grilled Veggies or Tofu. Served with Salsa, Beans (black or refried) Lettuce, Diced Tomatoes, and Shredded Cheese.

RECEPTION MENU OPTIONS

Tomato Basil Mozzarella Bruschetta (VEG) ▪ Hummus Filled Cucumber Cups (V) ▪ Deviled Eggs (VEG) ▪ Chorizo Stuffed Mushrooms ▪ Pinwheels with Pesto, Sundried Tomato, and Parmesan ▪ Pinwheels with Salami and Cheddar ▪ Mushroom and Spinach Pinwheels with Gruyere and Garlic (VEG) ▪ Sweet and Sour Meatballs ▪ Artisan Cheese and Fruit Platter (VEG) ▪ Hot Artichoke dip (VEG) ▪ Teriyaki Chicken Bites ▪ Vegetable Platter- Roasted Asparagus with Lemon, Cherub Tomatoes, Marinated Artichoke Hearts, Baby Carrots, and Sliced Cucumbers with White Bean and Rosemary Dip/ Creamy Herb Dip (VEG) ▪ Fresh Fruit Platter - *Pineapple, Strawberries, Grapes, Cantaloupe, Honeydew, and Raspberries* (V) ▪ Pulled Pork Sliders with Red Cabbage Slaw ▪ Greek Salad Bites - Kalamata Olives, Tomato, Cucumber and Feta (VEG) ▪ Old Bay and Lemon Shrimp Cocktail Baked Brie with Pear, Apple and Jalapeno, or Berry Chutney (VEG) Goat Cheese, Herb, and Caramelized Onion Flatbread (VEG) ▪ Romesco Sauce or Hummus and Pita Chips (V) ▪ Cheese Straws ▪ Cream Puffs ▪ Cookie Selection – *Chocolate Chip, Oatmeal Raisin, Peanut Butter, and Sugar* ▪ Mini Brownies

BREAK

Chips and Salsa ▪ Vegetable Platter with Dip ▪ Individual Bags of Chips ▪ Granola bars, Nutra-grain Bars, Mixed nuts ▪ Gourmet Trail Mix ▪ Whole fruit- Apples, Oranges, Pears, Other Seasonal Whole Fruit ▪ Cut Fruit Platter ▪ Hummus and Pita Chips ▪ Cheese and Crackers

*Vegan - (V) ▪ Vegetarian - (VEG) ▪ Gluten Free – (GF) ▪ Higher End Cost - ***

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

* Please inform us if anyone in your group has a food allergy or dietary restriction.