

menu

CATERING

Breakfast

Hot Full Breakfast $12
scrambled eggs, sausage or bacon roasted potoatoes. Assorted pastry

Continental Breakfast $10
Egg bites, yogurt w/fruit, GF granola, pastry, GF oatmeal, fruit

Pastries and fruit $8
Assorted pastry & seasonal fruit

Cold Lunches

Assorted Sandwiches & Wraps $18
Deli hoages, Chicken Salad, Hummus & seasonal vegetable wrap. Served with chips and whole seasonal fruit

Garden Salad $9
Mixed greens with citrus vinaigrette, Caesar, or Sesame dressing

Add Chicken or Steak $4



Main Courses

Grilled Chicken or Salmon $23
Served with lemon butter sauce, wild rice, and seasonal vegetables

Mexican Fajita $20
Chicken & Steak
Tortillas
salsa, sour cream, guacamole
Black Beans & Mexican Rice

Mediterranean Plate $23
Chicken Skewers,Tzatziki Cucumber Dip Flatbread, Tomato and Basil Salad with red onion, Hummus, Olive blend, Feta

Beverage Service

Spakling Lemonade $2

Freshly Brewed Coffee $2

Herbal Teas $2
A variety of flavors

Fresh Juice $2
Orange



Cold Protein Bowls

Asian $20
Cold rice noodles, sesame, edamame, seasonal veg. Chicken or sweet chili tofu

Steak bowl $20
Made with black beans and quinoa, topped with avocado and sprouts

Chicken Bowl $20
Grilled chicken, Black beans and squash medley with seasoned rice

Vegan Protein Bowl $18
Made with black beans and quinoa, topped with avocado and sprouts



Desserts

Browned Butter Pecan Pie $6
Buttery & sweet pie dough, rich pecan filling, chocolate drizzle, whipped cream
Contains: wheat, dairy, eggs, tree nuts

GF Yellow Classic Cake $4
Topped with rich chocolate cream cheese frosting
Contains : dairy and eggs



Billionaire Brownie $4
Classic fudgy brownie
Contains: wheat, dairy, eggs

Selection of Two (2) Cookies $4
Flavors to rotate featuring classic chocolate chip, Pumpkin chocolate chip, & Chai spiced snickerdoodles
Contains: wheat, dairy, eggs, tree nuts

