

BEVERAGES

HOT BEVERAGES

Includes condiments and supplies. Pricing is per person, unless otherwise indicated.

Fresh Brewed Coffee	\$1.50
Fresh Brewed Decaf Coffee	\$1.50
Fresh Brewed Starbucks® Coffee	\$2.00
Hot Water (with assorted tea bags)	\$1.50
Hot Chocolate	\$1.50
Hot Beverages by the Gallon (includes cups and supplies)	\$19.50

Fresh brewed coffee, decaf coffee, hot chocolate or hot water with assorted tea bags (12 servings)

COLD BEVERAGES

Pricing is per carafe. One carafe serves 4.

Fresh Brewed Iced Tea	\$6.00
Lemonade	\$8.00
Orange Juice	\$8.00
Cranberry Juice	\$8.00
Apple Juice	\$8.00

ON-THE-GO

Minute Maid Bottled Juice – Orange, Cranberry Blend or Apple	\$2.75
Dasani Bottled Water	\$1.50
Canned Minute Maid® Lemonade	\$1.50
Canned Soda – Coke® Products	\$1.50

HYDRATION STATIONS

Three gallons, 40 servings. Pricing per station. Cups included.

Fresh Brewed Iced Tea	\$21.25
Lemonade	\$21.25
Citrus Juice Punch	\$21.25
Cranberry Punch	\$21.25
Ice Water (refills included)	\$9.25
Citrus Water (refills included)	\$9.75

MOCKTAILS

.....	\$32 per gallon
Nojitos – Mint, lime, pineapple	
Blueberry Nojito – Mint, blueberries, lime	
Pineapple Cobbler – Strawberry, lime, pineapple	
Bella Bellini – Peach, lemon	
Frost Bite – Lime, pineapple, white grape, mint, blueberries	

COLD HORS D'OEUVRES

)UHVK 6OLFHG)UXLW .3ODW.W.H.U. \$49.00

)UHVK)UXLW .DER.E.V.

%XLOG <RXU 2ZQ &KHH.V.H.%R.D.U.G.

3LFN 4YR YRORQH VPRNHG JRXGD SHSSHUMDFN FKHGGDU 6ZLVV JDUOL
 brie, fontina, gruyere, bleu cheese. Additional cheese for \$10 per cheese.

)UHVK &UXGLWH 3ODW.W.H.U.

Served with ranch dip

7RPDWR %DVLO)UHVK 0R]]DUHQDD..D.E.R.E.V. \$52.50

)UHVK 9HJHWDEOH 6XPP.H.U. .5RQQ.V.

Served with sweet Thai chili dipping sauce

9HJDQ 5LFRWWD &URV.W.LQLV. \$28.00

Vegan ricotta crostinis with blistered tomatoes and a balsamic glaze

\$VVRUWHG 7HD 6DQGZLF.KHV. \$20.50

Tuna salad, chicken salad, ham salad. Vegetarian available upon request.

7RUWLOOD &KLSV .6DOV.D. \$20.50

Add guacamole for \$25 per order. Add queso for \$20 per order.

&ODVLF +XPPXV.!LS.

Served with pita chips. Add carrots and celery for \$20 per order.

\$ 7ULR RI +XPPXV.!LS.V.

Classic, roasted red pepper, and Kalamata olive. Served with toasted pita chips.

Add carrots and celery for \$20 per order.

6KULPS &RFNW.D.LO. 0DUNHW 3ULFH

Served with homemade cocktail sauce and lemon

ALLERGEN KEY

Please be aware that our food is prepared in a facility that processes nuts and gluten.

MAIN COURSE

Our **main course entrées** include rolls and butter, your choice of three side dishes, ice water and iced tea. Desserts and coffee are available for an additional \$2.00 per person. Add a second entrée option for half price.

BEEF ENTRÉES All beef entrées are market price

Grilled Filet Mignon

Cabernet Sauvignon demi-glace or au poivre sauce

Marinated Flank Steak

Flank steak with your choice of seasoning: Thai marinade, Black Diamond, Montreal or Churrasco

SEAFOOD ENTRÉES All seafood entrées are market price

Grilled Salmon

Fresh garlic, lemon, and butter

Lump Crab Cakes

Classic remoulade

CHICKEN ENTRÉES All chicken entrées are \$15.00

Stuffed Chicken

Traditional stuffing and gravy

Pan Roasted Chicken Breast

With a smoked tomato fontina bisque

Buttermilk Fried Chicken Breast

Buttermilk style hand-breaded and crispy fried chicken breast

Double Jerked Grilled Chicken

Traditional jerk style, topped with jerk barbecue sauce

Parmesan Crusted Chicken

Chicken Piccata

Pan seared chicken in a lemon caper butter sauce

Chicken Curry

Chicken and assorted vegetables in a red coconut curry sauce. Served with jasmine rice and two additional sides.

Grilled Chicken Parmesan

Italian herb marinated chicken, marinara, and mozzarella and parmesan cheeses

Chargrilled Fresh Herb & Olive Oil Chicken

Topped with tomato basil bruschetta

VEGETARIAN & VEGAN ENTRÉES All vegetarian and vegan entrées are \$15.00

Stuffed Portabella Mushroom   

Spinach, roasted red peppers, and asiago and parmesan cheeses
Add vegan chorizo for \$2.50

Quinoa Stuffed Peppers  

Bell peppers stuffed with a Mediterranean-inspired quinoa and chickpea filling

Vegetable & Edamame Stir Fry   

Edamame beans, red onion, peppers, carrots, zucchini, and squash,
tossed with sesame ginger sauce. Served with brown rice. Select two additional sides.

Crispy Fried Tofu   

Spicy peanut sauce with napa and green onion slaw

Cauliflower & Chick Pea Curry  

Chickpeas and cauliflower in an Indian curry with coconut milk and vegetables.
Served with jasmine rice. Select two additional sides.

Tofu & Vegetable Fried Rice   

Brown rice, tofu, sweet peas and carrots stir-fried in a sweet and spicy sesame peanut sauce

PASTA ENTRÉES All pasta entrées are \$15.00

Roasted Garlic Fettuccini Alfredo   

Fresh broccoli and roasted garlic in a creamy alfredo sauce with fettuccini and parmesan cheeses

Harvest Penne Pasta   

Penne, roasted butternut squash, spinach, and mushrooms tossed with
fresh sliced garlic, extra virgin olive oil, crushed red pepper flakes, and parmesan.
Vegan preparation available.

Pistachio Pesto Pasta  

Pasta tossed with homemade pistachio kale pesto

Tri-Color Tortellini Pasta   

Tri-Colored tortellini pasta topped with homemade mushroom spinach cream sauce

Add to any pasta dish:

Chicken	\$5.00
Salmon	\$6.50
Shrimp	\$6.50
Steak	\$6.50
Tofu	\$5.00

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SIDES

SOUP & SALAD

Mixed Green Salad

Mixed greens, grape tomatoes, carrots and cucumber

Caesar Salad

Romaine, asiago cheese, croutons and Caesar dressing

Soup Du Jour

Vegetarian option available daily. *Additional \$1.25 for soups containing protein.*

Greek Salad *Additional \$1.25 per person*

Spinach, romaine, tomatoes, cucumbers, red onion, kalamata olives, feta, red wine vinaigrette

Spinach Salad *Additional \$1.25 per person*

Strawberries, mandarin oranges, toasted almonds, red onion, raspberry vinaigrette

VEGETABLES

Green Beans and Red Peppers

Steamed or Roasted Broccoli

Roasted Cauliflower

Honey-glazed Carrots

California Blend Roasted broccoli, cauliflower and carrots

Balsamic Glazed Brussels Sprouts

STARCHES

Long Grain & Wild Rice

White or Brown Rice

Basmati Rice Pilaf

Coconut Jasmine Rice

Penne Pasta With garlic butter and herbs

Macaroni & Cheese *Additional charge of \$1.75 per person*

POTATOES

Roasted Garlic Smashed Potatoes

Sour Cream & Chive Smashed Potatoes

Mashed Sweet Potatoes

Roasted Redskin Potatoes

Maple Glazed Sweet Potatoes