



LUNCH/DINNER/BEVERAGES

BUFFETS

Unless otherwise noted, our lunch buffets include cookies, ice water and a choice of iced tea or lemonade. Cakes and pies are available for an additional \$2.00 per person. Pricing is per person.

TRADITIONAL LUNCH BUFFET

The Classic Deli Buffet \$10.00

Select three: turkey, ham, roast beef or hummus

Select two: American, Swiss or provolone cheese.

Includes lettuce, tomato, an assortment of fresh breads, chips, pickles, mayo and mustard

Assorted Wraps Buffet \$11.00

A selection of turkey, ham, roast beef or vegetable wraps with lettuce, cheese and tomato.

Served with chips, pickles, mayo and mustard.

Soup, Salad and Sandwich Buffet \$11.50

Soup of the day, a garden salad and a choice of three grab-and-go whole sandwiches

Select three: turkey, ham, roast beef or vegetables on a Kaiser roll

Or tuna salad, egg salad or chicken salad on deli bread

Select one cheese per type of sandwich: American, Swiss or provolone

Served with lettuce and tomato. Signature sandwiches (pg. 3) available for an additional \$3 per sandwich.

Breads made without gluten are available upon request for an additional charge.

MEXICAN FARE BUFFET

Taco Buffet

Our taco buffet includes Spanish rice, black beans, jalapenos, tomatoes, lettuce, shredded cheddar, salsa, sour cream, guacamole, soft tortillas and tortilla chips. Add queso for \$1.00 per person.

Extra guacamole: \$0.70 per person. Substitute seitan chorizo at no extra charge.

Upgrade to a taco salad buffet for an additional \$0.80 per person.

Seasoned Ground Beef \$12.00

Grilled Chicken \$12.00

Build Your Own Burrito Bowl

Build your own burrito bowl with cilantro lime rice, black beans, cheese, Pico de Gallo, roasted corn, guacamole, crispy tortilla strips and chipotle sauce.

Grilled Chicken or Seitan Chorizo \$14.50

Grilled Flank Steak \$16.50

Build Your Own Grain Bowl \$15.50

Includes quinoa and brown rice, grilled chicken, seasonal vegetables, assorted toppings and two house-made vinaigrettes

ITALIAN FARE BUFFET

Pasta Buffet   \$11.00

Your choice of pasta (always vegan) – penne, rotini, bow tie, spaghetti or fettuccine and your choice of two sauces (always gluten friendly): marinara, meat, alfredo, blush or pesto; garden salad with two dressings and garlic breadsticks.

Add House-made Meatballs5/person \$2.75 7/person \$3.75

Add Grilled Chicken\$5.00

Add side of Broccoli\$2.00

Substitute Gluten-friendly Penne\$2.50

Lasagna Buffet   

Only available in multiples of 12 servings. Includes garden salad with two dressings and garlic breadsticks.

Lasagna with Meat Sauce\$15.50

Vegetable Lasagna\$13.00

SALAD BUFFET

Our salad lunch buffet includes rolls and butter, cookies, ice water and choice of iced tea or lemonade. Cakes and pies available for an additional \$2.00 per person. Pricing is per person.

Southwest Salad  \$8.00

Fresh romaine, diced tomato, black beans, corn, croutons, asiago cheese and chipotle Caesar and ranch dressings

Asian Salad \$8.00

Asian greens, cucumbers, julienne carrots, crispy noodles, and ginger soy dressing

Caesar Salad  \$8.00

Crisp romaine lettuce, croutons, parmesan cheese and creamy Caesar dressing

Spinach Salad   \$8.00

Spinach, strawberries, mandarin oranges, red onion, toasted almonds and raspberry vinaigrette.

Cobb Salad   \$10.00

Mixed greens, bacon, bleu cheese, hard-boiled eggs, tomato, and house-made buttermilk avocado ranch dressing

Add protein to any salad:

Chicken\$5.00

Salmon\$6.50

Shrimp\$6.50

Steak\$6.50

Tofu\$5.00

Build-Your-Own-Salad\$9.00

Add protein: Chicken, Salmon, Shrimp, Steak or Tofu (prices above)

Select one green: mixed baby greens, romaine, spinach, iceberg, kale






























Select four toppings: carrot, cucumber, red onion, mushroom, tomato, roasted red pepper, green pepper, black beans, corn, jalapenos, peas, mandarin oranges, dried cranberries, hard-boiled egg

Select two extras: croutons, bacon bits, parmesan cheese, cheddar cheese, asiago cheese, mozzarella cheese, crumbled bleu cheese, crispy noodles

Add additional toppings for \$1.00 each per person.

SIGNATURE SANDWICH BUFFET

Our signature sandwich buffet includes chips, pickles, cookies, ice water and choice of iced tea or lemonade. Cakes and pies available for an additional \$2.00 per person. Pricing is per person. Limit three sandwich options per buffet.

Mediterranean Meats   	\$11.00
Salami, capicola ham, provolone, lettuce, tomato, red onion, and Italian dressing on ciabatta	
Pesto Chicken   	\$11.75
Grilled chicken with sun-dried tomato pesto, fresh mozzarella and spinach on ciabatta	
Hummus & Vegetable Wrap 	\$10.00
Balsamic grilled portobello mushroom, spinach, roasted red peppers, grilled onions, carrots and hummus. <i>Add mozzarella cheese for \$2.00.</i>	
Grilled Chicken Caesar Wrap    	\$10.50
Grilled chicken, romaine lettuce, asiago cheese, and Caesar dressing	
Salmon BLT    	\$13.50
Grilled salmon fillet, smoked bacon, greens, tomato, and lemon herb aioli on a pretzel roll	
Caprese    	\$9.50
Balsamic marinated tomatoes, fresh mozzarella, fresh greens, pesto mayo on focaccia	
Chickpea "Tuna" Salad Wrap   	\$10.50
Mixed greens, sliced tomato, thin sliced red onion	
Smoked Turkey Mole   	\$11.00
Smoked turkey topped with mole sauce, cheese, avocado, pickled onions and fresh jalapeno, served on ciabatta roll	
Buffalo Chicken Wrap  	\$11.50
Buffalo chicken, shredded lettuce, onion and tomato drizzled with ranch dressing	
Chicken Cobb Wrap  	\$12.00
Grilled chicken, greens, bacon, tomato, bleu cheese crumbles and hard-boiled eggs drizzled with avocado ranch dressing	

Breads made without gluten are available upon request for an additional charge.

ALLERGEN KEY



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SIMPLE MEALS

BAGGED LUNCH

Bagged lunches include fresh fruit salad, chips, a cookie, beverage and condiments on the side.
All lunches come with the same sides and beverages. Pricing is per person.

Sandwich Options.....\$9.25

Select up to three: turkey, ham, roast beef or grilled vegetable on a Kaiser roll,
or tuna salad, egg salad or chicken salad on deli bread

Select one cheese per type of sandwich: American, Swiss, or provolone

Select one beverage: soda, lemonade or bottled Dasani® water (additional \$0.55)

Salad Options.....\$11.25

Select up to two: green salad with chicken, green salad with tofu, or grilled chicken Caesar salad

Select one beverage: soda, lemonade or bottled Dasani® water (additional \$0.55)

Breads made without gluten are available upon request for an additional charge.

TRADITIONAL HAND-TOSSED PIZZA

16" pizza pie, eight slices per pie. Two slices per person. Prices are per pizza.

10" pizza crust made without gluten for \$1.50 upcharge.

Cheese Pizza\$13.00

Mozzarella cheese and pizza sauce

Meat Pizza\$15.50



Your choice of pepperoni, Italian sausage or ham



Vegetable Pizza\$15.50



Mozzarella cheese, mushrooms, onions, peppers, and pizza sauce


Specialty Pizza.....\$19.00

Choose from:

Buffalo Chicken   with mozzarella, cheddar, ranch and a drizzle of hot sauce

Marguerite   with fresh tomato, basil, fresh mozzarella and pizza sauce

BBQ Chicken   with grilled red onions, cheddar and mozzarella cheeses, BBQ sauce and scallions

Hawaiian   with pineapple, ham and pizza sauce

Vegan Pizza\$18.50

Vegan cheese, marinara sauce and choice of two vegetables

Extra Toppings.....\$1.75/topping

extra cheese

pepperoni

Italian sausage

ham

green peppers

onions

mushrooms

fresh tomato

roasted red peppers

artichoke hearts

Kalamata olives

baby spinach

feta cheese

CREATE-A-PICNIC

Create-A-Picnic includes cookies, ice water, and a choice of lemonade or iced tea.
Cakes and pies are available for an additional \$2.00 per person. Pricing is per person.

Choose your own protein and two sides\$14.00

Select one: Hamburgers & Hot Dogs

Pulled Pork

Barbecued Chicken Breast

Buttermilk Fried Chicken

Buffalo Fried Chicken

Add a second protein for \$4

Select two: Baked Beans with Bacon

Vegetarian Baked Beans

Cole Slaw

Potato Salad

Macaroni Salad














Tomato/Cucumber/Onion Salad

Cornbread Muffins
































A LA CARTE

Pricing is per person.

ENTRÉES

Hamburger/Bun 	\$4.75
Veggie Burger/Bun   	\$6.75
Hot Dog/Bun 	\$3.25
Pulled Pork/Bun  	\$5.25
Balsamic Grilled Portabella Mushroom/Bun  	\$5.25
Barbecued Chicken/Bun 	\$5.25
Grilled Chicken Breast/Bun 	\$5.25
Lasagna   (only available in multiples of 12)	\$5.25

SIDES

Mixed Green Salad   , Caesar Salad   	\$3.75
Fresh Fruit Salad  	\$2.50
Coleslaw    	\$3.75
Pasta, Macaroni    or Potato Salad  	\$3.75
Steamed or Roasted Broccoli  	\$3.75
Honey Glazed Carrots   	\$3.75
Green Beans & Peppers  	\$3.75
Roasted Redskin Potatoes  	\$3.75
Roasted Garlic Smashed Potatoes  	\$3.75
Macaroni & Cheese   (only available in multiples of 12)	\$5.75
Quinoa Salad w/Cucumber, Carrot, & Red Pepper  	\$5.25

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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

- 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























HORS D'OEUVRES

25 servings or pieces per order. Allow five to six pieces per person/per hour for stationary food displays.
Allow three to four pieces per person/per hour for butlered hors d'oeuvres.


























HOT HORS D'OEUVRES

Chicken Wings	Market Price
Choice of mild, hot, bbq or garlic parmesan. Served with ranch and celery.	
Boneless Chicken Wings 	\$36.00
Choice of mild, hot, bbq or garlic parmesan. Served with ranch and celery.	
Hand-made Cocktail Meatballs    	\$15.00
Blended with herbs and spices, baked with your choice of teriyaki, sweet and sour, bbq, Italian, or sesame ginger sauce	
Franks in a Blanket   Served with yellow mustard.....	\$39.25
Mini Lump Crab Bites      Served with classic remoulade.....	\$52.50
Chicken or Pork Pot-Stickers    	\$35.00
Served with duck and teriyaki sauces	
Chicken Skewers 	\$39.25
Choice of sesame ginger, thai peanut, sweet red chili, creole bbq or garlic & herb	
Beef Skewers  	\$46.25
Choice of sesame ginger, thai peanut, sweet red chili, creole bbq or garlic & herb	

HOT VEGETARIAN HORS D'OEUVRES

Bison Dip    	\$35.00
Served with pita bread	
Mini Falafel 	\$23.75
Chickpea roasted garlic fritters served with tzatziki sauce	
Mac-and-Cheese Bites     	\$36.00
Pepperjack, cheddar and fontina cheeses – breaded and fried	
Buffalo Cauliflower Bites  	\$38.00
Fried buffalo flavored cauliflower bites	
Spinach & Boursin Stuffed Mushrooms  	\$41.75
Vegetable Pot-Stickers    	\$32.50
Served with duck and teriyaki sauces	
Crispy Vegetable Spring Rolls    	\$24.50
Served with sweet Thai chili dipping sauce	

COLD HORS D'OEUVRES

Fresh Sliced Fruit Platter  	\$49.00
Fresh Fruit Kabobs  	\$24.75
Build-Your-Own Cheese Board 	\$95.75
<i>Pick five:</i> Provolone, smoked gouda, pepperjack, cheddar, Swiss, garlic & herb boursin, brie, fontina, gruyere, bleu cheese. Additional cheese for \$10 per cheese.	
Fresh Crudite Platter  	\$43.25
Served with ranch dip	
Tomato, Basil, & Fresh Mozzarella Kabobs  	\$52.50
Fresh Vegetable Summer Rolls  	\$36.50
Served with sweet Thai chili dipping sauce	
Vegan Ricotta Crostinis   	\$28.00
Vegan ricotta crostinis with blistered tomatoes and a balsamic glaze	
Assorted Tea Sandwiches   	\$20.50
Tuna salad, chicken salad, ham salad. Vegetarian available upon request.	
Tortilla Chips & Salsa   	\$20.50
Add guacamole for \$25 per order. Add queso for \$20 per order.	
Classic Hummus Dip  	\$32.00
Served with pita chips. Add carrots and celery for \$20 per order.	
A Trio of Hummus Dips 	\$39.75
Classic, roasted red pepper, and Kalamata olive. Served with toasted pita chips. Add carrots and celery for \$20 per order.	
Shrimp Cocktail  	Market Price
Served with homemade cocktail sauce and lemon	

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MAIN COURSE

Our **main course entrées** include rolls and butter, your choice of three side dishes, ice water and iced tea.
Add a second entrée option for half price.

BEEF ENTRÉESAll 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 ENTRÉESAll seafood entrées are market price

Grilled Salmon

Fresh garlic, lemon, and butter

Lump Crab Cakes

Classic remoulade

CHICKEN ENTRÉESAll 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