



# BREAKFAST

- MENU -

## TRADITIONAL FAVORITES

ALL TRADITIONAL FAVORITES INCLUDE REGULAR, DECAF COFFEE, CHOICE OF JUICE, & TEA SERVICE

**CONTINENTAL BREAKFAST** **\$7**  
*ASSORTED BAGELS, MUFFINS, CREAM CHEESE, JELLIES & BUTTER*

**BUSINESS BREAKFAST** **\$14**  
*EGG SCRAMBLE, HOUSE POTATOES, TURKEY SAUSAGE & PORK BACON + CONTINENTAL SPREAD*

### ADDITIONAL ITEMS

HOUSE MADE PANCAKES	\$2.25
WAFFLES	\$2.50
EGG WHITES	\$3
VEGAN BREAKFAST SAUSAGE	\$3.75
GLUTEN FREE MUFFINS	\$2.50
FRUIT PLATTER (FEEDS UPTO 50)	\$185
12 OZ FRUIT CUPS	\$4
12 OZ PARFAIT CUPS	\$5
GRANOLA BARS	\$1.25
COFFEE & TEA SERVICE ONLY	\$4

## CHEFS SPECIALS

**BREAKFAST CHILAQUILES** **\$11**  
*HOUSE FRIED CORN TORTILLA CHIPS, TOSSED IN RED CHILI SAUCE AND TOPPED WITH SOURCREAM, CILANTOR, RED ONIONS AND QUESO FRESCO SERVED WITH EGG SCRAMBLE AND REFRIED BEANS*

**BREAKFAST BURRITOS** **\$10**  
*EGG, HOUSE POTATOES, BACON, & CHEDDAR CHEESE SCRAMBLE, HOUSE PICO DE GALLO, WRAPPED IN FLOUR TORTILLA AND SERVED WITH HOUSE MOLCAJETE SALSA*

## JUICES & MILK

A LA CARTE

ORANGE JUICE	<b>\$2</b>
APPLE JUICE	<b>\$1.75</b>
SEASONAL JUICE	<b>ASK FOR PRICING</b>
1% MILK CARTONS	<b>\$1.25</b>

"WE'RE DEDICATED TO WORKING WITH YOU TO CREATE SPECIALTY MENUS TAILORED TO YOUR NEEDS, AVAILABLE AT AN ADDITIONAL COST."





# LUNCH

## - MENU - BUFFET FAVORITES

ALL TRADITIONAL FAVORITES SERVED BUFFET STYLE. INCLUDE ICE TEA, LEMONADE,  
FRESH BAKED COOKIES  
25 GUEST MINIMUM PER ENTREE

### ASIAN \$18

CHOICE OF ORANGE CHICKEN **OR** BEEF & BROCCOLI  
WHITE RICE, CHOWMEIN, STEAMED SEASONAL  
VEGETABLES, HOUSE CHINESE SALAD, & CONDIMENTS  
(BEEF \$2 MORE)

### FIESTA \$18

CHOICE OF GRILLED CHICKEN FAJITAS **OR** BRASIED  
BEEF, SPANISH RICE, PINTO BEANS, CORN TORTILLAS,  
PICO DE GALLO, MOLCAJETA SALSA. HOUSE FIEST  
SALAD (BEEF \$2 MORE)

### MEDITERRANEAN \$18

CHOICE OF LEMON CHICKEN, **OR** BEEF KUFTA, DILL RICE PILAF,  
GRILLED, VEGETABLES, TABBOULE, HUMMUS, TZATZIKI,,  
GARDEN GREEK SALAD (BEEF \$2 MORE)

### HAWAIIAN \$17

HAWAIIAN BBQ CHICKEN **OR** BRASIED HAWAIIAN SHORT  
RIBS WHITE RICE, GRILLED VEGETABLES, PNAPPLE & HAM  
PASTA SALAD (SHORT RIBS ONLY, \$3MORE)

### CUBAN INSPIRED \$18

CHOICE OF CHICKEN FRICASSE **OR** ROPA VIEJA, WHITE  
RICE, BLACK REFRIED BEANS, PLANTAINS, HOUSE  
SALAD, PICO DE GALLO, AVOCADO CREMA, & HOUSE  
MOLCAJETA SALSA. (BEEF ONLY \$2 MORE)

### ITALIAN SIDE \$16

CHOICE OF ROTINI ALFREDO W/ CHICKEN **OR** BEEF  
LASAGNA, HOUSE CAESAR SALAD, GARLIC BREAD (BEEF  
LASAGNA ONLY \$2 MORE)

### VEGAN ALTERNATIVES 10 PERSON MINIMUM \$13

TOFU STIRFRY  
HIBISCUS BIRRIA  
FALAFEL  
CRISPY SWEET & SOUR TOFU  
VEGAN PICADILLO  
PASTA PRIMAVERA

ADDITIONAL ENTREE AVAILABLE • \$3 PER PERSON

ADDITIONAL SIDES AVAILABLE • \$2 PER PERSON

## SEASONAL FAVORITES

PLEASE ASK FOR DETAILS

### SPRING SPECIAL \$\$

BAKED HAM, POTATOES GRATIN, COLLARD GREENS,  
SWEET BAKED YAMS

### SUMMER SPECIAL \$\$

BURGER BBQ: BURGERS GRILLED OUTDOORS AND PREPARED MADE  
TO ORDER. CHOICE OF BEEF, TURKEY OR VEGGIE. SERVED W/  
REGULAR OR SWEET POTATO FRIES

### FALL SPECIAL \$\$

BRASIED BEEF POT ROAST, MASHED POTATOES, HONEY  
ROASTED CARROTS, SEASONAL SALAD, ROLLS & BUTTER

### WINTER SPECIAL \$\$

OVEN ROASTED TURKEY, MASHED POTATOES, SAUSAGE  
SAGE DRESSING, GREEN BEANS, ROLLS, BUTTER





# LUNCH

- MENU -

## SANDWICH PLATTERS

ALL SANDWICH PLATTERS SERVED BUFFET STYLE. INCLUDE ICE TEA, LEMONADE, SEA SALT KETTLE CHIPS, HOUSE PASTA SALAD, SEASONAL FURIT, & FRESH BAKED COOKIES.  
25 GUEST MINIMUM PER SELECTION

<b>TURKEY OR HAM</b>	<b>\$15</b>
<i>LETTUCE TOMATO, RED ONIONS, CHEDDAR CHEESE. ON WHITE HOGGIE ROLL.</i>	
<b>TUNA OR CHICKEN SALAD</b>	<b>\$16</b>
<i>LETTUCE TOMATO, &amp; RED ONIONS, ON WHITE HOGGIE ROLL.</i>	
<b>OVEN ROASTED CHICKEN</b>	<b>\$17</b>
<i>HOUSE PESTO SPREAD, TOMATOS, PROVOLONE CHEESE, WATERCRESS, ON CIABBATA BREAD.</i>	
<b>GRILLED VEGETABLE (V)</b>	<b>\$15</b>
<i>HOUSE PESTO SPREAD, GRILLED SESONAL VEGETABLES, PROVOLONE CHEESE, ON CIABBATA BREAD.</i>	
<b>VEGAN WRAP (V)</b>	<b>\$14</b>
<i>BLACK BEAN HUMMUS, SEASONAL GRILLED VEGETABLES, IN FLOUR TORTILLA</i>	

BOXED SANDWICHES @ AT ADDITIONAL COST \$1.50/PP

## SALAD BAR (\$21 PER PERSON)

ALL SALAD BARS SERVED BUFFET STYLE. CHOICE OF THREE PRE-TOSSED SALADS, INCLUDE ICE TEA, LEMONADE, ASSORTED ARTISAN ROLLS, HOUSE SOUP OF THE DAY, SEASONAL FURIT OR KETTLE CHIPS & FRESH BAKED COOKIES.  
30 GUEST MINIMUM

<b>THAI CHICKEN</b>	<b>\$15</b>
<i>CRISPY ROMAINE LETTUCE &amp; MIXED GREENS, CHICKEN BREAST, DICED RED PEPPER, MANDARINE ORANGES, TOASTED PEANUTS, CILANTRO, MINT, CRISPY WONTONS, SESAME PEANUT DRESSING</i>	
<b>FIESTA CHICKEN</b>	<b>\$16</b>
<i>CRSIPY ROMIAN, GRILLED CHICKEN BREAST, CHERRY TOMATOES, ROASTED CORN, BLACK BEANS, ROASTD RED PEPPERS, CHEDDAR CHEESE, CRISPY TORTILLA CHIPS, SPICY RANCH DRESSING</i>	
<b>MEXICAN CHICKEN CAESAR</b>	<b>\$14</b>
<i>CRISPY ROMAINE LETTUCE, GRILLED CHICKEN BREAST, CHERRY TOMATOES, GRATED PARMESAN, CILANTRO, CRISPY TORTILLA CHIPS, SPICY CILANTRO CAESAR DRESSING</i>	
<b>CHICKEN COBB</b>	<b>\$16</b>
<i>CRISPY ROMAINE, SHREDDED CHICKEN BREAST, CHERRY TOMATOES, CUCUMBER, GREEN BELL PEPPERS, BACON, AVOCADO, CHEDDAR CHEESE, HOUSE CROUTONS, RANCH DRESSING</i>	
<b>ROASTED BEET SALAD (V)</b>	<b>\$16</b>
<i>ROASTED BEETS, MIXED GREEN &amp; ARUGULA, GOAT CHEESE, TOASTED CANDIED WALNUTS, RED ONIONS, HONEY DEJON VINAIGRETE</i>	
<b>VEGGIE GREEK (V)</b>	<b>\$14</b>
<i>SESONAL GRILLED VEGETABLES, RAOSTED CHICKPEAS, SPRING MIX SALAD, FETTA CHEESE, HOUSE CROUTONS, HONEY BALSAMIC DRESSING</i>	
<b>MEDITERRANEAN PASTA</b>	<b>\$16</b>
<i>CORCK SCREW PASTA, PEPERS, RED ONIONS, CHERRY TOMATOES, CUCMBERS, BROCCOLI, KALAMATA OLIVES, FETTA CHEESE, FRESH PARSLEY, OVER MIXED GREENS, GREEK DRESSING</i>	

BOXED SALADS AVAILABLE @ AT ADDITIONAL COST \$1.50PP





# DINNER

- MENU -  
STARTS @5PM

## ENTREES

ALL MEALS INCLUDE SATANDARD BEVERAGE SERVICE, HOUSE SEASONAL SALAD, ROLLS & BUTTER.

### CHICKEN PICCATA \$21

LIGHTLY BREADED SEARED CHEKCN BREAST W/ CITRUS PICCATA SAUCE & SERVED WITH WILD RICE PILAF, ROASTED ASPARAGUS & CARROT MEDLEY

### CHICKEN AU POIVRE \$21

SEARED CHICKEN BREAST COVERED IN CREAMY PEPPERCON SAUCE SERVED WITH ROASTED POTATOE WEDGES & STEAMED SEASONAL VEGETABLE MEDLEY

### SHORT RIBS \$27

BRASIED BEEF SHORT RIBS OVER CREAMY GARLIC MASHED POTATOES, ROASTED HONEY GLAZED CARROTS

### HOUSE MEATLOAF \$22

TRADITIONAL MEATLOAF WITH CREAMY POTATOS & GRAVEY & GRALIC BUTTER GREEN BEANS

### SALMON PICCATA \$23

SEARED ATLANTIC SALMON W/ CREAMY PICCATA SAUCE & SERVED WITH WILD RICE PILAF, ROASTED ASPARAGUS & CARROT MEDLEY

### IMPOSSIBLE MEATLOAF \$27

TRADITIONAL MEATLOAF MADE WITH "IMPOSSIBLE" MEAT ALTERNATIVE, SERVED WITH NON- DAIRY MASHED POTATOS & GRAVEY & STEAMED GREEN BEANS

## DESSERTS

25 MINIMUM PER SELECTION

### NEW YORK STYLE CHEESECAKE \$4

### 2 LAYER CHOCOLATE CAKE \$4

### CHOCOLATE COCONUT (V) \$7

10 DAY LEAD TIME

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# APPETIZERS

- MENU -

MINIMUM 25PCS EA.

## BEEF

\$7/PP.

### TURNOVER

CUBAN INSPIRED, SHREDDED BEEF, PEPPERS & POTATOES. SERVED W/ HOUSE SALSA & TOPPED W/ MICRO GREENS

### SKEWER

GRILLED SKIRT STEAK MARINATED IN CILANTRO, LIME AND SPICES

### KIBI

GROUND BEEF & BULGER WHEAT FRIED APTTIES TOPPED WITH HOUSE PICO DE GALLO

### SLIDER

GROUND BEEF PATTIES, TOPPED W/ CARMALIZED ONIONS AND MELTED SWISS CHEESE. SERVED IN MINI BIROCHE BUNS

## CHICKEN

\$6/PP.

### SATAY

GRILLED MARINATED WHITE & DARK MEAT CHICKEN SKEWERES. SERVED WITH HOUSE PEANUT SAUCE

### WINGS

CHOICE OF BBQ, BUFFALO, OR JAMAICAN JERK STYLE WINGS SERVED WITH RANCH DRESSING

### TAQUITOS

CHICKEN & CHEESE WRAPPED IN CORN TORTILLA, FRIED, & TOPPED WITH HOUSE PICO DE GALLO AND AVOCADO CRE.MA

## SEAFOOD

\$6/PP.

### CEVICHE

COOKED SHRIMP, CHERRY TOMATOES, CUCUMBER, CILANTRO, ONIONS, JALAPENOS, TOSSED IN HOUSE LIME DRESSING. SERVED WITH TORTILLA CHIP

### CRAB CAKES

PAN FRIED LUMP CRAB MEAT MIXED WITH CELERY, SCALLIONS, AND PARSLEY, LIGHTLY SEASONED WITH SPICES AND BREADCRUMBS TOPPED WITH HOUSE TARTER SUACE

## VEGETARIAN

\$6/PP.

### FALAFEL

CHICKPEA & SPICES FRITTER SERVED WITH TAHINI SAUCE

### TAQUITOS

CPOTATO & CHEESE WRAPPED IN CORN TORTILLA, FRIED, & TOPPED WITH HOUSE PICO DE GALLO AND AVOCADO CREMA

### TUFU SKEWERS

FRIED TOFU SQUARES AND GRILLED VEGETABLES SERVED WITH HOISIN PEANUT SAUCE

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