



BREAKFAST BUFFETS

PER PERSON PRICING INCLUDES:

Freshly Brewed Coffee, Hot Tea, Orange Juice, Water & Food Table Linens
 Gluten Free and Dairy Free options available upon request.

Sunrise Buffet

14.75

Fritta **CHOOSE TWO OPTIONS:**

- Egg, Sausage, Spinach, Potato, Cheese
- Egg, Bacon, Tomato, Green Onion, Parmesan
- Egg, Spinach, Mushroom, Cheese
- Egg, Four Cheese
- Egg, Pepperjack, Carnitas, Salsa Verde

Fruit Platter

Breakfast Pastries

Rosemary Breakfast Potatoes

Maple Sausage Links

Early Bird Continental

10.75

Fresh Fruit Platter **CHOOSE TWO OPTIONS:**

- Freshly Baked Muffins
- Breakfast Pastries
- Scones
- Cinnamon Rolls
- Breakfast Breads
- Gluten Free Muffins on request

Handhelds

5.75

Burrito **CHOOSE ONE OPTION**

- Egg, Cheese & Potato Burrito
- Bacon, Egg, Cheese & Potato Burrito
- Sausage, Egg, Cheese & Potato Burrito

or

Sandwich **CHOOSE ONE OPTION**

- Egg & Cheese Croissant
- Bacon, Egg & Cheese Croissant
- Sausage, Egg & Cheese Croissant

Hearty Start

10.25

- Fresh Fruit
- Greek Yogurt & Granola
- Hardboiled Eggs
- Cheese & Sausage Skewers

Morning Sweets

8.95

Breakfast Breads

- Assortment of freshly baked sweets



BREAKFAST BUFFET pricing includes set-up, Buffet linens and post event clean up. High quality disposable plates, napkins and silverware are included in prices. **SUNRISE BUFFET** also includes guest table linens.

Delivery charges & location fees may apply.

Catering attendants are available for an additional \$20.00/hour per attendant to assist with serving food. Extra table linens \$5.95 each.



WORKING LUNCH

CHOOSE: **1 SANDWICH/WRAP & 1 SALAD** OR **2 HALF SANDWICHES/WRAP & 1 SALAD** **14.75**

Includes Assorted Cookies, Water, Choice of Beverage & Food Table Linens

MINIMUM 20 GUESTS

SANDWICH OR WRAP PLATTERS

Turkey Club Croissant

Roast Turkey, Pepper Jack, Applewood Bacon,
Lettuce, Ranch Mayo

Tuscan Chicken

Sliced Deli Chicken, Provolone Cheese,
Lettuce, Pesto Mayo on Soft Roll

Southwest Chicken Wrap

Sliced Deli Chicken, Pepper Jack Cheese, Lettuce,
Tomato, Chipotle Mayo on a Soft Roll

BBQ Chicken Wrap

Southwest Tortilla filled with BBQ Chicken, Corn
Salsa, Lettuce, Cheese, Chipotle Mayo

Classic Caesar Wrap

Chopped Romaine Lettuce, Grilled Chicken, Shaved
Parmesan, Toasted Pepitas, Caesar Dressing

Hummus Grilled Vegetable Wrap (V)

Roasted Red Pepper Hummus, Marinated Grilled
Sliced Vegetables, Garlic Mayo

SALAD PLATTERS

Chicken Berry Almond (NGA)

Crisp Market Greens, Grilled Chicken, Strawberries,
Blueberries, Shaved Parmesan, Toasted Almonds,
Raspberry Vinaigrette

Asian almond Chicken

Crisp Asian Chopped Greens, Soy Ginger Chicken,
Mandarin Oranges, Toasted Almonds, Edamame,
Ginger Sesame Dressing

Classic Chicken Caesar

Chopped Romaine Lettuce, Grilled Chicken, Shaved
Parmesan, Toasted Pepitas, Cherry Tomatoes, Garlic
Croutons, Caesar Dressing

Baja Chicken Salad (NGA)

Crisp Market Greens, Cilantro Lime Marinated
Chicken, Black Bean Corn Relish, Tortilla Strips,
Cotija Cheese, Chipotle Ranch Dressing

BEVERAGES (CHOOSE 1)

- Iced Tea/Sweet Tea
- Arnold Palmer
- Lemonade
- Strawberry Lemonade
- Coffee

Add a second beverage (+ \$1/per person)

ALL ITEMS can be made without cheese.
ALL SALADS can be made vegetarian with
plant-based "Chick'N".

Special diet requests welcome.



BOXED LUNCH

CHOICE OF 2 OPTIONS 13.25

Includes Salad, Sandwich or Wrap, Chips, Cookie & Bottled Water

SANDWICH OR WRAP

Turkey Club Croissant

Roast Turkey, Pepper Jack, Applewood Bacon, Lettuce, Tomato Marmalade, Ranch Mayo on Croissant

Tuscan Chicken

Sliced Deli Chicken, Provolone Cheese, Lettuce, Tomato Marmalade, Pesto Mayo on Herbed Focaccia

BBQ Chicken wrap

Southwest Tortilla filled with BBQ Chicken, Corn Salsa, Lettuce, Cheese Chipotle Mayo

Hummus Grilled Vegetable (V)

Roasted Red Pepper Hummus, Marinated Grilled Sliced Vegetables, Garlic Mayo on Soft Roll

Turkey & Cheese (NGA)

Sliced Turkey, Provolone Cheese, Lettuce and Tomato, Mayo on Gluten Free Bread



SALADS INDIVIDUALLY WRAPPED

Chicken Berry Almond (NGA)

Crisp Market Greens, Grilled Chicken, Strawberries, Blueberries, Shaved Parmesan, Toasted Almonds, Raspberry Vinaigrette

Asian Almond Chicken

Crisp Asian Chopped Greens, Soy Ginger Chicken, Mandarin Oranges, Toasted Almonds, Edamame, Ginger Sesame Dressing

Classic Chicken Caesar

Chopped Romaine Lettuce, Grilled Chicken, Shaved Parmesan, Toasted Pepitas, Cherry Tomatoes, Garlic Croutons, Caesar Dressing

Baja Chicken Salad (NGA)

Crisp Market Greens, Cilantro Lime Marinated Chicken, Black Bean Corn Relish, Tortilla Strips, Cotija Cheese, Chipotle Ranch Dressing

ALL ITEMS can be made without cheese.
ALL SALADS can be made vegetarian with plant-based "Chick'N".

Special diet requests welcome.

BOXED LUNCHES can be delivered - delivery charge based on size & location.
BOXED LUNCHES can be picked up at no charge.



THEMED BUFFETS

CHOICE OF 1 BUFFET OPTION & 1 DESSERT OPTION

Buffets include high quality disposables, linen draped buffet tables, guest table linens, setup, service and cleanup (China available + \$2)

Island Fare

18.75

Include Choice Of Entree, Sides, Dessert And Beverage

CHOOSE 1 ENTREE (Second Entree + \$6)

Jamaican Jerk Chicken

Macadamia Crusted Chicken

Island Slow Roasted Pork

Grilled Salmon, Mango Salsa (+ \$2)

Included sides

Pineapple Rice

Island Mac Salad

Hula Hula Slaw

Hawaiian Rolls

Taste Of The South

21.75

Include Choice Of Entree, Sides, Dessert And Beverage

CHOOSE 1 ENTREE (Second Entree + \$6)

BBQ Chicken

Pulled Pork

Smoked Brisket (+ \$1)

Included sides

Market Salad & Ranch

Green Chili Mac N Cheese

Loaded Mashed Potatoes

Cornbread Muffins



Pacific Rim

18.75

Include Choice Of Entree, Sides, Dessert And Beverage

CHOOSE 1 ENTREE (Second Entree + \$6)

Teriyaki Chicken

Teriyaki Glazed Tri Tip (+ \$2)

Included sides

Asian Chopped Slaw

Fried Rice

Sesame Green Beans



Cucina Italiana

19.75

Include Choice Of Entree, Sides, Dessert And Beverage

CHOOSE 1 ENTREE (Second Entree + \$6)

Chicken Parmesan & Pasta Marinara

Chicken Picatta & Orzo Pasta Primavera

Lasagna Classico

Chicken Pasta Alfredo & Penne Pasta Marinara

Pasta Marinara, Meatballs & Italian Chicken

Included sides

Caesar Salad

Seasonal Vegetables

Italian Bread



THEMED BUFFETS (CONT.)

CHOICE OF 1 BUFFET OPTION & 1 DESSERT OPTION

Buffets include high quality disposables, linen draped buffet tables, guest table linens, setup, service and cleanup (China available + \$2)

Fiesta

20.25

Include Choice Of Entree, Sides, Dessert And Beverage

CHOOSE 1 ENTREE (Second Entree + \$6)

Fajitas Chicken or Beef (+ \$4)

Enchiladas - Chicken Verde & Classic Cheese

Street Tacos - Carnitas & Chicken

Included sides

Cilantro Rice, Charro Beans

Baja Market Salad, Citrus Lime Vinaigrette

Chips & Salsa



The Classics

20.75

Include Choice Of Entree, Sides, Dessert And Beverage

CHOOSE 1 ENTREE (Second Entree + \$6)

Herb Roasted Chicken, Pan Jus

Roasted Chicken, Orange Honey Chipotle Glaze

Classic Roast Turkey & Stuffing, Pan Gravy

Roast Tri-Tip, Mushroom Demi (+ \$2)

Balsamic Glazed Flank Steak (+ \$4)

Grilled Salmon with Lemon Beurre Blanc (+ \$3)

Included sides

Boursin Mashed Potatoes or Scalloped Potatoes

Seasonal Vegetables

Rolls & Butter

Seasonal Feast

22.75

Include Choice Of Entree, Sides, Dessert And Beverage

CHOOSE 1 ENTREE (Second Entree + \$6)

Roast Turkey & Cranberry Sauce

Glazed Ham with Pineapple Chutney

Prime Rib (+ \$6)

Included sides

Mashed Potatoes & Pan Gravy

Corn Bread Stuffing

Sweet Potato & Green Bean Casserole

Seasonal Green Salad

Rolls & Butter, Assorted Pies



Grill Out

15

Include Choice Of Entrees, Sides, Dessert And Beverage

CHOOSE 2 ENTREES

Hamburger or Cheeseburger

Hot Dog

Hot Links

Included sides

Loaded Potato Salad

Mac Salad

Cheese & Toppings Tray

CHOOSE 1 TREATS

Assorted Cookies

Brownies & Bars



THEMED BUFFETS (CONT.)

CHOICE OF 1 BUFFET OPTION & 1 DESSERT OPTION

Buffets include high quality disposables, linen draped buffet tables, guest table linens, setup, service and cleanup (**China available + \$2**)

DESSERT CHOOSE ONE OPTION

Cheesecakes

- Cheesecake & Berries
- Cheesecake Lemon Blueberry
- Cheesecake Chocolate Raspberry
- Cheesecake Key Lime
- Cheesecake Red Velvet

Banquet cake squares

- Chocolate Cake
- Strawberry Whipped Cream Cake
- Lemon Raspberry Cake
- Carrot Cake

Pies

- Assorted Fruit Pies
- Assorted Cream Pies

Bars

- Assorted Bars
- 7 Layer
- Lemon
- Oatmeal
- Brownies

Fresh Baked Cookie Assortment

- Chocolate Chip
- Rocky Road
- Oatmeal
- Sugar



THEMED BUFFET pricing includes set-up, food table linens and post event clean up. High quality disposable plates, napkins and silverware are included in prices. Delivery charges and location fees may apply.

CHEF'S CHOICE of special diet option included with every meal.

Pricing based on groups of **20 OR MORE**. Additional fees may apply for lower guest counts.

China available in Dining Commons.
All other locations China **\$3 PER PERSON**.



PLATED ENTRÉES

INCLUDES CHOICE OF SALAD, COMPOSED ENTREE, DESSERT & BEVERAGE

Priced Per Person

SALADS

CHOOSE ONE OPTION

Deconstructed Caesar Salad

Crisp Romaine, Shaved Parmesan, Grape Tomatoes, Toasted Pepitas, Classic Caesar Dressing

Farmer's Market Salad

Seasonal Greens, Shaved Carrots, Cucumber, Grape Tomatoes, Crumbled Fetta, Dried Cranberries, Candied Walnuts

Spring Berry Salad

Baby Greens, Shaved Asiago Cheese, Roasted Almonds, Raspberry Vinaigrette

Golden Beet & Citrus Salad

Crisp Greens, Watermelon Radish, Candied Hazelnuts, Parmesan, Orange-White Balsamic Vinaigrette



ENTRÉES - FROM THE AIR

21.50 PER PERSON

Roasted Chicken Breast

Herb Chicken Jus, Truffle Yukon Gold Potato Mash, Local Vegetables

Citrus Herb Chicken

Blistered Tomato Garlic Relish, Rice Pilaf, Local Vegetables

Chicken Limone

Picatta Sauce, Orzo Pasta Primavera, Local Vegetables

Chicken A La France

Provençal Sauce, Herb Roasted Potatoes, Local Vegetables

ENTRÉES - FROM THE SEA

MARKET PRICE PER PERSON

Grilled Salmon

23.50

Citrus Beurre Blanc, Herbed Cous-Cous, Seasonal Vegetables

Seared Chilean Sea Bass

MP

Meyer Lemon Cream Sauce, Chive Parmesan Mashed Potatoes, Sautéed Garlic Spinach & Mushrooms



PLATED ENTRÉES (CONT.)

INCLUDES CHOICE OF SALAD, COMPOSED ENTREE, DESSERT & BEVERAGE

Priced Per Person

ENTRÉES - FROM THE SEA

MARKET PRICE PER PERSON

Petite Filet Mignon

MP

Demi Glace, Au Gratin Potatoes, Toasted Almond
Haricot Verts, Caramelized Shallots

Braised Beef Short Ribs

23.50

Mushroom Demi, Garlic Mashed Potatoes,
Seasonal Vegetables

Apple Walnut Pork Loin

21.50

Au Gratin Potatoes, Herbed Baby Carrots

ENTRÉES - FROM THE EARTH

19.50 PER PERSON

Cauliflower Steak

Italian Salsa Verde, Lemon Thyme Smashed
Potato, Springtime Succotash

Quinoa Primavera Stuffed Acorn Squash

Root Vegetable Mash, Herbed Baby Carrots



ENTRÉES - DUETS

MARKET PRICE PER PERSON

Petite Filet Mignon & Seabass

Mushroom Demi, Meyer Lemon Cream Sauce,
Boursin Mashed Potatoes, Roasted Asparagus

Braised Beef Short Rib & Chicken Provencal

Chive Parmesan Mash, Local Roasted Vegetables



PLATED ENTRÉES (CONT.)

INCLUDES CHOICE OF SALAD, COMPOSED ENTREE, DESSERT & BEVERAGE

Priced Per Person

DESSERT CHOOSE ONE OPTION

Decadent Chocolate Cake

Lemon Raspberry Layered Cake

Vanilla Bean Creme Brulee & Berries

Pineapple Upside Down Cake

Vanilla Panna Cotta & Berries

BEVERAGES CHOOSE ONE OPTION

Iced Tea

Lemonade

Strawberry Lemonade

Arnold Palmer

Coffee Station

Available for (+ \$2/per person)



PLATED MEAL pricing includes guest linens, cloth napkins, guest place settings with china, catering staff for dinner service and post event clean up.

CHEF'S CHOICE of special diet option included with every meal.

Salads and desserts are pre-set prior to event unless otherwise requested.

Additional fees will apply for any extra place settings over guaranteed guest amount. Location fees may apply.

Pricing based on groups of 20 or more. Additional fees may apply for lower guest counts.



RECEPTION APPETIZERS

Whether you are hosting a heavy appetizer reception or pre-dinner appetizers, the Artisan Cheese Display is a great start to build upon. There is a large assortment of hot and cold appetizers to build a reception to fit your event needs.

PRICING PER PERSON INCLUDES FOOD TABLE LINENS, HIGH QUALITY DISPOSABLES, ONE BEVERAGE & WATER STATIONS, SET UP AND CLEAN UP

Artisan Cheese Display

8.75pp

MIN. 20 GUESTS

Handcrafted Cheeses, Rustic Flatbreads, Delicious Spreads, Savory Crisps, Grapes, Dried Fruit

Celebration

14.95

- Artisan Cheese Display
- 1 Hot Appetizer
- 1 Cold Appetizer
- 1 Sweet Treat
- 1 Beverage

Presidential

18.95

- Artisan Cheese Display
- 2 Hot Appetizers
- 2 Cold Appetizers
- 1 Sweet Treat
- 1 Beverage

Palm Sandwiches (2 per person)

13.95

Fresh Chips & Dips, Freshly Baked Cookies, Choice of 1 Beverage & Water Station.



RECEPTION APPETIZERS (CONT.)

COLD

PRICED BY THE DOZEN

Stix (CHOOSE ONE OPTION:) 22

- Antipasto Skewers
- Caprese Skewers
- Fruit Skewers
- Melon, Mozzarella, Blackberry Skewers
- Buffalo Chicken Bites

Pinwheels 22

- Turkey Club
- Buffalo Chicken
- Italian
- Hawaiian

Palm Sandwiches (CHOOSE ONE OPTION:) 24

- Turkey Club
- Chicken Salad
- Ham & Cheese

Toasts (CHOOSE ONE OPTION:) 20

- Classic Tomato Bruschetta
- Wild Mushroom & Brown Butter Ricotta & Basil
- Ricotta & Balsamic Strawberries
- Goat Cheese & Fig Jam, Caramelized Onions
- Ricotta, Apple, Honey Walnut
- Bacon Jam & Ricotta
- Havarti, Ham, Pear & Honey
- Lemon Ricotta, Grilled Peach

Sweet Treats (CHOOSE ONE OPTION:)

- Cookies **15.75**
- Bars & Brownies **17**

HOT

PRICED BY THE DOZEN

Stix (CHOOSE ONE OPTION:) 22

- Thai Chicken Skewers
- BBQ Chicken Skewers
- Island Shrimp Skewers
- Grilled Seasonal Vegetable Skewers
- Mozzarella Sticks & Marinara
- Brussel Sprouts Lollipop, Pepper Jam

Meatballs (CHOOSE ONE OPTION:) 22

- Italian Meatballs
- Asian Meatballs
- Chipotle Meatballs
- Swedish Meatballs
- Sweet N' Sour Meatballs

Bites (CHOOSE ONE OPTION:) 22

- Mac & Cheese Bites
- Pretzel Bites & Cheddar Dip
- Crispy Chicken Bites
- Summer Squash, Pimento & Bacon Jam Bites
- Sweet Potato, Guacamole & Bacon Bites
- Loaded Potato Bites
- Shrimp Ceviche, Avocado & Tomato Bites
- Sweet & Spicy Phyllo Poppers & Jalapeno Jam
- Sweet Pepper Poppers, Black Bean Corn Relish

Tartlets (CHOOSE ONE OPTION:) 22

- Mushroom
- Florentine
- Crab

Sliders (CHOOSE ONE OPTION:) 30

- Pulled Pork
- Crispy Chicken Ranch
- BBQ Beef
- Grilled Veggie





MEETINGS AND BREAKS

Build your own meeting or break, our Catering Department can assist you with selecting the best items for your group.

MINIMUM 20 GUESTS

BAKERY

PRICED BY THE DOZEN

Muffins	23
Danish	23
Scones	20
Cinnamon Rolls	20
Cookies	15.50
Bars & Brownies	17.50
Bagels & Cream Cheese	22

BEVERAGES

PRICED BY THE GALLON

Coffee / Decaf (12 SERVINGS)	19
Iced tea / sweet tea (12 SERVINGS)	19
Lemonade (12 SERVINGS)	19
Regular Lemonade, Strawberry Lemonade, Jalapeño Limeade	
Orange juice (12 SERVINGS)	19
Hot Chocolate (12 SERVINGS)	19

1 GALLON = (16 SVG) HOT, (12 SVG) COLD

BEVERAGES

PRICED PER ITEM

Bottled waters	
Value (16OZ OR 8OZ OPTIONS)	1.65
Dasani	2.50
Aqua Pana (500ML)	3.25
Bottled sodas	2.25
Canned sodas	1.65
Hot Water/Tea Bags (EACH)	1.10

PLATTERS

FEEDS 15-20

Trio of Dips & Chips	40
Tortilla Chips & Two Salsas	35
Hummus & Pita Chips	40
Garden Veggies & Ranch	40
Fruit Skewers (20)	37
Caprese Skewers (20)	26
Fruit Platter	41
Mexican Street Corn Dip & Chips	35
Cheese & Crisps	40
Tomato Bruschetta	40
Hot Chicken Alfredo Dip	40
Hot Artichoke & Spinach Dip	40



HANDHELDS

24 PIECES

Palm Sandwiches	55
Turkey, Roast Beef, Ham & Cheese	
Pinwheels	40
Turkey Club, Buffalo Chicken, Italian	
Sliders	45
BBQ, Cubano, Meatballs, Italian Sausage	

DELIVERY FEES based on location and size of event.