



Morning Break

Assortment of breakfast treats served with freshly brewed coffee, hot tea, and ice water

Breakfast Spread

Assortment of breakfast treats served with a colorful fruit tray, freshly brewed coffee, hot tea, orange juice, and ice water

Hot Breakfast

Chef's breakfast casserole made with crispy hash browns, scrambled eggs, and cheddar cheese, served with warm buttermilk biscuits, sausage links, a colorful fruit tray, freshly brewed coffee, hot tea, orange juice, and ice water (Substitute Bacon)

Build-Your-Own Breakfast Burritos

Breakfast sausage crumbles and bacon crumbles, scrambled eggs, potatoes, shredded cheese, red and green salsas, sour cream, and warm tortillas; accompanied by a colorful fruit tray, freshly brewed coffee, hot tea, orange juice, and ice water

A La Carte

- Glazed Scones
- Assorted Pastries
- · Warm Buttermilk Biscuits with Butter and Jam
- Variety of Jumbo Muffins
- · Mini Bagels with Cream Cheese
- · Yogurt with Crunchy Granola and Fresh Berries
- House Seasoned Roasted Breakfast Potatoes
- · Crispy Hickory Smoked Bacon
- Sweet and Savory Maple Sausage Links
- · Lox-Style Smoked Salmon Board with Mini Bagels
- Hard-Boiled Eggs with Salt and Cracked Pepper
- Individually Wrapped Mozzarella Cheese Sticks
- Freshly Baked Cookies
- · Chip Variety Individual Bags

Make your meal complete with tasty selections from our Beverage and Dessert Menu.



Lighter Fare Lunch Options

Served with freshly baked cookies or assorted dessert bars

Chef Salad

Mixed greens with ham and turkey, hard boiled eggs, fresh tomatoes, shredded carrots, cucumbers, pepperoncinis, shredded cheese, sunflower seeds, croutons, and house dressings; served with warm artisan rolls or breadsticks

Chicken Caesar Salad

Chopped romaine with sliced grilled chicken, shaved parmesan, bacon crumbles, fresh tomatoes, and croutons accompanied by zesty Caesar dressing; served with warm artisan rolls or breadsticks

Western Cobb Salad

Mixed greens with sliced grilled chicken, bacon crumbles, blue cheese crumbles, hardboiled eggs, fresh tomatoes, shredded carrots, pepperoncinis, dried cranberries, candied pecans, croutons, and house dressings; served with warm artisan rolls or breadsticks

Build Your Own Sandwich

Assorted deli meats and cheeses accompanied by a variety of sandwich rolls, fresh toppings and condiments; served with our garden-fresh pasta salad and your choice of a mixed green garden salad with house dressings or a traditional Caesar salad

Entrée Lunch Options

Served with a mixed green garden salad and house dressings or a traditional Caesar salad and freshly baked cookies or assorted dessert bars

Pulled Pork Sandwich

Slow-roasted pulled pork in a traditional or golden Carolina BBQ sauce with brioche sandwich rolls and creamy macaroni and cheese (Add Coleslaw | Substitute Smoked Brisket)

Mediterranean Chicken

Seasoned chicken breasts grilled to perfection then topped with marinated, fire-roasted artichokes and tomatoes, accompanied by our garden-fresh pasta salad; served with warm artisan rolls or breadsticks

Taco Bar

Your choice of seasoned ground beef or shredded chicken accompanied by warm queso, refried beans topped with a blend of cheeses, warm tortillas, chips and salsa, and several traditional toppings.

(Substitute Shredded Beef | Add Sauteed Peppers and Onions to Any Protein Choice)

Pasta Bar

A build-it-your-way buffet with al dente farfalle pasta, zesty marinara, creamy alfredo sauce, and your choice of sliced Italian sausage, Italian cheese meatballs, or sliced grilled chicken; accompanied by sauteed peppers and onions, sauteed mushrooms, shaved parmesan and warm artisan rolls or breadsticks

Afternoon Break

Assorted freshly baked cookies, individually wrapped string cheese, and your choice of a snack-sized veggie tray with house dip or a variety of individually bagged chips

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Passed Options

Tenderloin Truffle Tartlet

A crispy phyllo shell filled with thinly sliced beef tenderloin in a delicate truffle-infused mushroom sauce

Chef's Gougère

A handmade savory cream puff with cream cheese and herb filling

Savory Stuffed Mushroom

Cremini mushroom stuffed with a mild Cajun sausage and cream cheese or a delicate herb and cream cheese filling

Ceviché

A refreshing medley of citrus-marinated diced shrimp, fresh vegetables, and herbs

Caprese Skewer

Cherry tomato and marinated mozzarella pearl garnished with fresh basil and drizzled with a light balsamic glaze

Charcuterie Skewer

Delightful trio of Italian dry salame, cubed cheese, and a Spanish gueen olive

Egg Roll

Crispy pork or veggie egg roll with a mild Korean BBQ drizzle

Spinach Artichoke Wonton

Crispy wonton filled with a creamy spinach and artichoke mixture

French Onion Puff Pastry

A sprinkling of mozzarella cheese atop an onion and red wine reduction, rolled in a golden puff pastry

Teriyaki Chicken Skewer

Marinated tender chicken with a mild Teriyaki glaze

Bangers + Mash

Savory sliced smoked sausage topped with our buttery mashed potatoes and chives

Sweet Treats

Variety of bite-sized sweet treats; please ask about our current offerings and pricing

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Stationed Options

Chef's Deluxe Charcuterie Board

Fine meats and cheeses served with crackers, dips, nuts, olives, and fresh fruit

Bavarian Pretzel Bites

Soft, salted pretzel bites served with a warm craft beer cheese dip

BBQ Meatballs

Beef meatballs smothered in a sweet and tangy BBQ sauce

Italian Meatball Sliders

Italian-style cheesy meatballs in a zesty marinara sauce served with soft brioche rolls and shredded mozzarella cheese

Pulled Pork Sliders

Slow-roasted pulled pork served with soft brioche rolls and house or golden Carolina BBQ sauce

Colorful Fresh Crudité

Assorted fresh vegetables served with a house dipping sauce

Smoked Salmon Board

Smoked salmon filet with a caper cream cheese spread, fresh lemon, salt and cracked pepper; served with your choice of sliced baguettes or mini bagels

Shrimp Cocktail

Chilled jumbo shrimp served with zesty cocktail sauce and lemon slices

Italian Caprese Board

Slices of fresh tomatoes and mozzarella cheese, topped with basil pesto, salt and cracked pepper, and drizzled with a light balsamic glaze

Baked Brie Board

Colorful display of Chef-curated flavor profiles atop warm brie wedges; served with a variety of crackers

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Main Entrée

Whole-Roasted Prime Beef Tenderloin

Melt-in-your-mouth USDA prime beef tenderloin, seasoned and slow-roasted to perfection then sliced and served by a dedicated carver; complimented by a house-made creamy horseradish sauce

Chef's Mediterranean Chicken

Perfectly grilled fork-tender chicken breasts topped with marinated, fire roasted artichokes and tomatoes

Oven-Roasted Pork Loin

Expertly seasoned and roasted pork loin sliced and served by a dedicated carver and complimented by Chef's creamy stone-ground mustard sauce

Poached Jumbo Shrimp

Perfectly poached jumbo shrimp in a delicate garlic butter sauce

Salads

Mixed Green Garden Salad

Mixed garden greens loaded with fresh grape tomatoes, sliced cucumbers, and shredded carrots; served with house dressings

Caesar Salad

Chopped romaine tossed with shaved parmesan and accompanied by a side of creamy Caesar dressing and herbed croutons

Spinach Salad

Fresh spinach, sliced strawberries, candied pecans, feta cheese, and thinly sliced red onion; served with house dressings

House Sides

Parmesan and Garlic Butter Roasted Potatoes

Buttery Mashed Potatoes

Loaded Mashed Potatoes

Creamy Four Cheese Macaroni

Fresh Garden Pasta Salad

Seasoned Green Beans with Bacon

Glazed Carrots

Chef's Seasonal Vegetable

Breads

Warm Artisan Rolls and Butter
Garlic Butter or Salted Butter Breadsticks

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Desserts

Assorted Decadent Dessert Bars

Individual Tiramisu Cakes

Summerberry Stack Cakes

Italian Lemon Cream Cake

Flourless Chocolate Torte

With Whipped Cream and Fresh Berries

Petite Cheesecake Variety

Deluxe Cheesecake Variety

Beverages

Freshly Brewed Coffee

Hot Tea Variety

Orange Juice

House-Made Lemonade

Freshly Brewed Iced Tea

Sodas (Canned Coke Products)

Bottled Water