



Corporate Breakfast Menus

Seasonal Fruit Salad
garnished with Fresh Mint
\$3.75 per person

•
Basket of Homemade Assorted Pastries & Breakfast Breads
to include Cinnamon Rolls, Danishes, & Croissants
\$3.25 per person

•
Basket of Bagels & Cream Cheese Smears
\$3.00 per person

•
Greek Yogurt Bar
Vanilla or Plain Yogurt
served with Granola, Fresh Blueberries, Macerated Strawberries, Honey & Cinnamon
\$3.75 per person

•
Breakfast Tacos
Potato, Egg, & Cheese
Black Bean, Potato, Avocado & Cilantro
served with fresh salsa
\$2.75 each
Addition of Bacon, Sausage, Pulled Pork or Vegan Chorizo for \$.75

•
Breakfast Strata
Baked Egg Casserole layered with French Bread, Italian Sausage, Roma Tomatoes, Spinach, & Basil
**Vegetarian available*
\$48.00 each, Serves 10-12

•
Migas or Sausage Migas
Scrambled Eggs, with Cheddar & Monterey Jack Cheeses, Jalapenos, Red Onions, & Tortilla Chips
served with Flour Tortillas & Salsa
\$4.25 per person for vegetarian; \$4.75 per person for vegetarian

•
Scrambled Eggs with Cream Cheese & Chives
\$3.75 per person

•
Pancake Bar – requires an attendant
Served with Fresh Blueberries, Macerated Strawberries, Nutella, Toasted Pecans, & Warm Maple Syrup
\$4.25 per person

•
Breakfast Sides
Buttermilk Biscuits & Country Gravy, White Cheddar Jalapeno Grits, Steel-cut Oatmeal with toppings,
Griddled Potato Hash, Maple-Glazed Ham, Applewood-Smoked Bacon, & Pan Sausage
\$3.00 - \$4.25 each



Corporate Boxed Lunch Menus

Includes one side and bag of gourmet chips or "sweet of the day"

Minimum order of 12 per each type of sandwich

Nicely packaged in clear acrylic boxes & labeled; Napkin wrapped Flatware included.

Our Signature Smoked Chicken & Asparagus Sandwich

Mesquite Smoked Chicken & Fresh Asparagus Tips, Baby Greens, Oven Dried Tomatoes, & Dijon Aioli served on Ciabatta Bread

\$12.50 each

•

Grilled Vegetable Club

Grilled Seasonal Vegetables, Oven Dried Tomatoes, Garden Sprouts, Fresh Mozzarella & Pesto stacked on Ciabatta Bread

\$11.75 each

•

Fried Green Tomato & Pimento Cheese Sandwich

Cornmeal crusted Fried Green Tomatoes, Housemade Pimento Cheese, Leaf Lettuce & Jalapeno Buttermilk Ranch served on Sour Dough Bread

\$11.50 each; addition of Applewood smoked Bacon \$1.50

•

Roasted Turkey Kaiser

Oven Roasted, Carved Turkey Breast with Cranberry Chutney, Herbed Aioli, & Field Greens, served on a Kaiser Roll

\$11.50 each

•

Toasted Ham & White Cheddar Sandwich

Thinly sliced Black Forest Ham & White Cheddar with Apple Mustard Butter served on Sour Dough Bread

\$11.50 each

•

Roasted Turkey Cobb Wrap

Roasted Turkey, Crumbled Bleu Cheese, Fresh Tomato, Slivered Red Onion, Avocado, & Applewood smoked Bacon rolled in a Fresh Flour Tortilla

\$11.75 each

•

Roast Beef & Brandied Mushroom Sandwich

Thinly Sliced Roast Beef with Sautéed Mushrooms, Caramelized Shallots, Swiss, & Rosemary Aioli, served on Pain Francais

\$12.50 each

•

Smoked Salmon & Avocado Toast

Smoked Salmon Lox, Avocado, Arugula & Lemon Oil, served on Toasted Multi-grain Bread

\$12.50 each

•

Roasted Chicken Salad Sandwich

Roasted Chicken, Celery, Apples, Dried Currants, & Tarragon Mayonnaise, served on Croissant

\$11.50 each



Corporate Boxed Lunch Sides

Sides subject to change based on Seasonability

Herb Roasted New Potatoes

•

Mixed Green Salad with Cherry Tomatoes & Cucumbers

with Champagne Vinaigrette, Sherry Shallot Vinaigrette, Herbed Buttermilk or Green Goddess Dressing

•

Grilled Red Potato Salad

with Lemony Vinaigrette or Bacon-Blue Cheese Dressing

•

Fresh Fruit Salad

•

Classic Caesar Salad

with Parmesan & Homemade Croutons

•

Greek Pasta Salad

with Roasted Red Bell Peppers, Pepperoncinis, Black Olives, Crumbled Feta, & Oregano Vinaigrette

•

Penne Pasta with Cherry Tomatoes, Sweet Corn & Basil Pesto

•

Tri-color Slaw

with Greek Yogurt-Honey Dressing

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Chef's Seasonal Veggie of the Day



Corporate Luncheon Buffets

Pecan Crusted Breast of Chicken
with Seasonal Fruit Chutney or Dijon Thyme Sauce
Herb Roasted New Potatoes
Blanched Green Bean Salad with a Lemon Shallot Vinaigrette
Oatmeal Cranberry Cookies
\$14.50 per person

•
Coffee-crusted & Grilled Beef Medallions with Chimichurri Sauce
Grilled Manchego Polenta Wedges, drizzled with Balsamic Reduction
Field Green Salad with Roasted Beets, Oranges, Shaved Fennel, & Sherry Shallot Vinaigrette
~or~
Arugula Salad with Watermelon, thinly sliced Red Onion, Feta & Honey Citrus Vinaigrette
Dulce de Leche Blondies
\$20.25 per person

•
Wood Grilled Breast of Chicken
with Lemon Artichoke Sauce
Farfalle Pasta with Sundried Tomatoes, & Pea Pesto
Classic Caesar Salad with Parmesan & Croutons
Turtle Cheesecake Squares
\$15.25 per person

•
Cheddar Crusted Chicken & Seasonal Vegetable Pot Pie
Buttered Leek Mashed Potatoes
Field Green Salad with Tart Apples, Chevre & Champagne Vinaigrette
Pecan Pie Bars
\$15.75 per person

•
Orange Ginger Glazed Salmon
Napa Cabbage Slaw with Mandarin Oranges
Steamed Basmati Rice
Coconut-Ginger Macaroons
\$20.50 per person

•
Smoked Pork Shoulder with Cider BBQ Sauce
Baked Mac & Cheese
Creamy Tri-color Cole Slaw or Brown Sugar Baked Beans
Homemade Banana Pudding
\$15.25 per person



Corporate Lunch Menus

Slow Braised Beef Short Ribs
with Mushroom Ragout
Creamy Parmesan Polenta or Wide Egg Noodles
Orange Rosemary Glazed Carrots
Mocha Truffle Bars
\$20.75 per person

•
King Ranch Casserole
*A Texas Casserole of Mesquite-Smoked Chicken, Fire-Roasted Tomatoes, Corn Tortillas,
Sharp Cheddar, Monterey Jack Cheese, & Hatch Green Chile Cream Sauce*
Black Beans with Pico de Gallo
Romaine Salad with Sweet Corn, Cherry Tomatoes, & Cilantro-Buttermilk Dressing
Cowboy Cookies
\$14.50 per person

•
Braised Chicken Dijonaise
Boneless Chicken Thighs braised in White Wine, Creme Fraiche, Whole Grain Dijon, Garlic & Tarragon
Scalloped Potatoes with Herbs & Parmesan
Sautéed Broccolini
with Garlic & Olive Oil
Lemon Squares dusted with Powdered Sugar
\$15.50 per person

•
Smoked Pork Tenderloin
with Grilled Pineapple Salsa
Black Bean, Corn & Rice Salad
with Cilantro Vinaigrette
Grilled Zucchini & Squash
Cinnamon-scented Brownies
\$16.25 per person

Green Chile & Goat Cheese stuffed Breast of Chicken may be substituted for Pork entrée
\$15.25 per person

All pricing is based on a minimum of 30 guests



Corporate Mid-Morning & Afternoon Break

Trail Mix Bar

Assorted Nuts, Granola, M & M's, Chex & Dried Fruit
\$3.50 per person

Greek Yogurt Parfait Bar

Vanilla or Plain Yogurt with toppings of Fresh Blueberries, Strawberries, & Raspberries,
Assorted Granola Mixes, Honey & Cinnamon
\$4.50 per person

Assorted Pick-up Sweets

to include an assortment of bar desserts (i.e. brownies, blondies, etc.), tartlets & cookies
\$3.00 per person

Assorted Cookie Trays

\$1.75 per person

Vegetable Crudité

with Green Goddess & Herbed Buttermilk Dipping Sauce
\$3.50 per person

Selection of Seasonal Whole Fruits or Seasonal Fruit Display

\$1.50 per person / \$3.50 per person

Artisan Cheese Board

Accompanied with Seasonal Fruit & Berries, Honey, Assorted Crackers & Artisan Breads
\$4.75 per person

Mediterranean Tray

*Italian Cured Meats & Cheeses, Hummus, Assorted Olives, Marinated Artichoke Hearts,
Roasted Mushrooms & Fennel, Sundried Tomato Tapenade, & Herbed Olive Oil
Served with Artisan Breads & Toasted Pita Points*
\$7.75 per person

Trio of Dips

~Traditional Hummus~
~Warm Spinach & Artichoke Dip~
~Savory, Seasonal Cheesecake~
~Roasted Red Bell Pepper Caponata~
~Caprese – Cherry Tomato, Fresh Mozzarella, Basil & Basil Pesto~
~Lemon Rosemary Feta~
~Pimento Cheese~
served with Crostinis & Pita
\$4.75 per person



Corporate Mid-Morning & Afternoon Break

Warm Queso Blanco, Guacamole & Fresh Salsa

served with Tostada Chips

\$5.00 per person

•

Baked Brie En Croute

Wheel of French Brie, baked in Puff Pastry & topped with Caramelized Onions & Mushrooms or Fall Fruit Chutney

\$65.00 each, serves 25 – 35 guests

•

Honey-glazed Smoked Salmon

House-smoked side of Salmon with Chive Caper Aioli & Crostinis

\$135.00 per side serves 25 – 35 guests

Corporate Beverage Service

Breakfast

Regular Coffee with assorted sweeteners, honey and half & half - \$2.25 per person
Addition of Decaf Coffee or Hot Tea - .75 cents

Fresh Orange Juice - \$1.25 per person
Addition of Grapefruit or Cranberry Juice - .75 cents

Bottled Waters and Sodas - \$1.25 each

Canned Cold Brew Coffee - \$3.00 each

Lunch

Iced Tea with assorted sweeteners and lemons - \$1.25 per person
Addition of Lemonade - .75 cents

Regular Coffee with assorted sweeteners, honey and half & half - \$1.50 per person
Addition of Decaf Coffee or Hot Tea - .75 cents

Bottled Waters, Sodas and Lipton Iced Teas - \$1.25 each

Canned Cold Brew Coffee - \$3.00 each