

CORPORATE DINING | BREAKFAST

all selections served buffet style and include china, silverware and glassware

Continental Breakfast \$13.00

Seasonal fruits and berries, yogurt, house granola and orange juice
Your choice of two items from "Sweets & Savories"

Full Hot Breakfast

Egg Strata \$17.00

Fluffy egg soufflé resplendent with breakfast meats, caramelized onion, spinach and gruyere cheese
Includes two items from Sweets & Savories
Seasonal fruits and berries, yogurt, house granola and orange juice

Scrambled Eggs & Breakfast Meats \$20.00

Light and fluffy eggs with hints of black pepper and sea salt. Thick-cut, peppered bacon and sausage patties
Includes two items from Sweets & Savories
Seasonal fruits and berries, yogurt, house granola and orange juice

Omelet Bar (25 guests or less) \$19.00

Made-to-Order, assorted breakfast meats, vegetables, cheeses
Includes two items from Sweets & Savories
Seasonal fruits and berries, yogurt, house granola and orange juice

Sweets & Savories

Homemade Cinnamon Rolls

Buttery cinnamon sugar, velvety rich frosting | Vegetarian

Griddle Cakes | Syrup & Butter

Gorgeous golden crust, soft delicate interior | Vegetarian

Blueberry Crumb Cake

Resplendent with blueberries, scrumptious streusel topping | Vegetarian

Just-out-of-the-oven Muffins

We promise. | Vegetarian

Biscuits & Gravy

Fluffy biscuits and thick, sausage-laden gravy

Roasted Breakfast Potatoes

Yukon gold and sweet potatoes with freshly picked sage and rosemary | GF, Vegan

Southern Style Cheese Grits

light as a soufflé | GF, Vegetarian

Oatmeal Bar

Steel cut oats served alongside nuts, chocolate chips, milk and brown sugar | GF, Vegan

Liège Waffle

No relation to the Belgian waffle. Made from yeasted dough that's scented with vanilla, enriched with plenty of butter and studded with chunks of pearl sugar. So rich and sweet, they don't require syrup or butter. | Vegetarian

Beverages

\$5.00 per guest {whole day}

Coca-Cola, Diet Coke, Sprite, Root Beer, Dr. Pepper, Club Soda

Freshly brewed Iced Tea, Lemonade, Water

Douwe Eggberts Regular and Decaf Coffee, Bigelow Hot Teas

Hot Chocolate, Seasonal Cappuccinos

CORPORATE DINING | LUNCH

all selections served buffet style and include china, silverware and glassware

Salad & Sandwiches \$20.00

Warm smoked turkey and ham sandwiches, vegetable crudité's, potato chips and dip; our market salad with crispy romaine, shredded cabbage, apples, strawberries and blueberries in a cider vinaigrette with toasted nut granola

Italian \$17.00

Caesar salad, hearty marinara & meat lasagna, seasonal vegetable, bruchetta on herb toast

Barbeque \$20.00*

Seasonal salad, hickory smoked pork shoulder*, grilled chicken, green chile corn, Five Oaks' ranch beans, freshly baked bread | *gluten free friendly and vegetarian friendly*

Pasta Primavera \$19.00

Caesar salad, sautéed vegetables, pasta with alfredo and marina sauces, roasted meatballs and grilled chicken

Burgers & Chicken Sandwiches \$23.00

Seasonal salad, grilled hamburgers and chicken breasts with caramelized onions, sweetly smoked baked beans, green chile corn, burger fixings and condiments

Drip Beef & Potato Bar \$16.00

Award-winning drip beef sandwiches on pumpernickel rolls with a spicy sweet mustard; baked potato and salad bar with lettuce, tomatoes, green onions, bell peppers, cottage cheese, ranch dressing, sour cream, cheeses and butter | *gluten free, vegan and vegetarian friendly*

Fajitas \$21.00

Green Salad, chicken breast fajitas, flank steak fajitas, sautéed peppers and onions poblano rice, black beans, salsa, sour cream, cheese | *gluten free, vegan and vegetarian friendly* | **chips, guacamole and queso + \$5.00 per guest**

Asian Bowl Bar \$25

Lettuces, white rice, brown rice, grilled chicken, grilled shrimp, carrots, cucumbers, tomatoes, bell peppers, edamame, pickled onions, pickled ginger, mango, cilantro, green onions, avocado, fried onions, sesame seeds; ponzu, spicy mayo, sesame dressing, lime wedges and soy sauce | *gluten free, vegan and vegetarian friendly*

Mediterranean Mezze \$25

Greek Chopped Salad with romaine, cucumber, tomatoes, red onion, feta and vinaigrette; lemon herb grilled chicken, grilled shrimp, herb rice pilaf, grilled seasonal vegetable, hummus and pita bread. | *gluten free, vegan and vegetarian friendly*

Something Seasonal \$20

Fall: Turkey and Dressing, Winter: Meatloaf & Mashed Potatoes, Spring & Summer: Chef's Choice

D e s s e r t { c h o o s e o n e }

Included in cost of your lunch buffet

Warm Cookies | Praline Pecan Brownies | Vanilla Ice Cream with hot fudge and caramel

Chef's Seasonal Choice

B e v e r a g e s

\$5.00 per guest {whole day}

Coca-Cola, Diet Coke, Sprite, Root Beer, Dr. Pepper, Club Soda

Freshly brewed Iced Tea, Lemonade, Water

Douwe Eggberts Regular and Decaf Coffee, Bigelow Hot Teas

Hot Chocolate, Seasonal Cappuccinos

* Substitute hickory smoked brisket for pork, + 8.00 per guest