

CORPORATE DINING | BREAKFAST

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

Continental Breakfast \$10.75

Seasonal selection of strawberries, blueberries, raspberries, pineapple, mango, kiwi, grapes, cantaloupe and watermelon; yogurt, house granola and orange juice
Your choice of two items from "Sweets & Savories"

Full Hot Breakfast

Egg Strata \$13.65

Fluffy egg soufflé resplendent with breakfast meats, green onions and spinach, topped with cheddar
Includes two items from Sweets & Savories
Seasonal fruits and berries, yogurt, house granola and orange juice

Scrambled Eggs & Breakfast Meats \$17.00

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) \$15.75

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

Griddle Cakes | Syrup & Butter

Gorgeous golden crust, soft delicate interior

Blueberry Crumb Cake

Resplendent with blueberries, scrumptious streusel topping

Just-out-of-the-oven Muffins

We promise.

Biscuits & Gravy

Fluffy biscuits and thick, sausage-laden gravy

Roasted Breakfast Potatoes

with freshly picked sage and rosemary

Southern Style Cheese Grits

light as a soufflé

Oatmeal Bar

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

Beverages

\$3.50 per guest {whole day} \$2.00 per guest {half day}

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

Freshly brewed Iced Tea, Lemonade

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 \$16.25

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

Comfort Food \$16.75

House salad, southern-style glazed meatloaf, sautéed green beans and mashed potatoes, freshly baked yeast rolls

Petite Thanksgiving \$16.25

Roasted turkey breast & dressing, sautéed French green beans and carrots, mashed potatoes, freshly baked yeast rolls

Italian \$13.50

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

Barbeque \$17.50

Seasonal salad, hickory smoked beef brisket, grilled chicken, green chile corn, Five Oaks' ranch beans, freshly baked bread

Pasta Primavera \$16.50

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

Burgers & Chicken Sandwiches \$19.00

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 \$13.50

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

Fajitas \$18.50

Green Salad, chicken breast fajitas, flank steak fajitas, sautéed peppers and onions poblano rice, black beans, fajita fixings

Chef's Choice \$15

...if you've dined with us before and know it's good, let us surprise you!

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

Included in cost of your lunch buffet

Chocolate Texas Sheet Cake, Vanilla Texas Sheet Cake, Warm Cookies, Praline Pecan Brownies, Vanilla Ice Cream or Chef's Seasonal Choice

B e v e r a g e s

\$3.50 per guest {whole day} \$2.00 per guest {half day}

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

Freshly brewed Iced Tea, Lemonade

Douwe Eggberts Regular and Decaf Coffee, Bigelow Hot Teas

Hot Chocolate, Seasonal Cappuccinos