

Breakfast

- Breakfast Sandwich**
Bagel - Egg - Cheese - Smoked Bacon - Tomato
- Lox**
Nova Lox - Red Onion - Caper - Tomato - Egg
- Breakfast Burrito**
Egg - Potato - Smoked Bacon - Cheese - Salsa
- **3 Egg Omelet**
Choice of Three: Smoked Bacon Black Forest Ham
 Swiss Cheddar Jack Bell Pepper Onion
 Tomato Spinach Mushrooms
- Irish Oatmeal**
Brown Sugar - Cranberries - Candied Walnuts
- Belgium Waffle**
Berry Compote - Whipped Butter - Maple Syrup
- Quesadilla**
Egg - Potato - Turkey Sausage - Cheese - Salsa
- Quiche Lorraine**
Swiss Cheese - Smoked Bacon - Spinach - Onion
- Captain Crunch French Toast**
Whipped Butter - Maple Syrup
- **Sides**
 Breakfast Potatoes Hash Browns Smoked Bacon
 Turkey Sausage Turkey Bacon Sliced Tomato
- **Organic Juice**
 Apple Orange Carrot Grapefruit

Bakery

- **Danish**
 Cheese Raspberry Bear Claw Cinnamon Roll
 Apple Croissant With Butter
- **Muffin**
 Blueberry Cranberry Apple Cinnamon Banana Nut
 Healthy Morning (with Butter & Jam)
- **Bagel**
 Plain Sesame Cinnamon Raisin Wheat
 Onion (With Cream Cheese)
- **Parfait**
 Fresh Baked Rustic Granola - Fruit - Blended Yogurt

Desserts

- **Petite Sweets**
 Opera Cake Hazelnut Cream Puff Praline Chocolate Tart
 White Chocolate Raspberry Mousse Coco Coffee Tart
- **Bistro Bites**
 Coconut Cream Pie Tiramisu Pistachio Cranberry
 Apple Crumb Tart Lemon Meringue Pie
- **Chocolate Praline Confections**
 Ginger Lemon Orange Coco Mango Passion
 Citrus Carmel Macadamia Banana Chocolate
- **Cookies & Brownies**
 Chocolate Chip White Chocolate Macadamia Nut
 Oatmeal Cranberry Peanut Butter
 Chocolate Chocolate Chip Cream Cheese Brownie

Lunch

- **Rustic Soup**
 Carrot Ginger Chicken & Rice Minestrone
 Chicken Tortilla Gazpacho Corn Chowder
 Butternut Squash
- **Farmer's Market Salad**
 Niçoise - Tuna - Potato - Olive - Egg - Bell Pepper
 Asian - Chicken - Crispy Wonton - Mandarin Orange
Sesame Seeds
 Caesar - Grilled Chicken - Steak - Salmon - Aged
Parmesan - Garlic Croutons
 House Salad - Mesculun - Market Vegetables
Avocado - Grilled Corn
 The Chef - Black Forest Ham - Chicken - Smoked
Bacon - Tomato - Egg - Cheddar
 California Cobb - Blue Cheese - Avocado - Smoked
Bacon - Grilled Chicken - Corn
 Mediterranean Chicken - Spring Mix - Kalamata
Olive - Feta Cheese - Tomato
 Crab Cake - Spinach - Papaya - Jicama - Carrots
- **Hand-Crafted Pizza**
 Pepperoni - Pepperoni - Cheese
 BBQ Chicken - Cilantro - Red Onion - Mozzarella
 Margherita - Fresh Basil - Roma Tomato -
Buffalo Mozzarella
 Five Cheese - Mozzarella - Parmesan - Swiss - Gouda
Provolone
- **Rustic Finger or Deli Sandwich**
 Choice of - Wheat Rye White Sourdough
 Choice of - Black Forest Ham Roast Beef
 Salami Oven Roasted Turkey Breast
 Albacore Tuna Salad Chicken Grape Salad
 Dijon Egg Salad
 Choice of - Cheddar Swiss Provolone
 American Lettuce Tomato Mayo
- **Sandwich Wraps and Panini**
 Asian Chicken Wrap
Asian Slaw - Crispy Wonton - Mandarin Orange
 Caesar Wrap
Chicken - Romaine - Parmesan - Crouton
 Cajun Albacore Wrap
Spinach - Tomato - Onion
 BBQ Steak Wrap
Vegetable - Swiss - Avocado
 Turkey Panini
Bacon - Avocado - Swiss - Tomato - Ranch
 Grilled Vegetable Panini
Feta - Caper - Olive - Vinaigrette
 Black Forest Ham Panini
Swiss - Arugula - Tomato
 Artisan 5 Cheese Panini
 Chicken Panini
Chevre - Spinach - Sun Dried Tomato - Lemon Aioli

Kid's Corner

● Lunch Box

- Turkey Sandwich
- Peanut Butter & Jelly Sandwich
- Grilled Chicken Sticks
- Kraft Macaroni & Cheese

Vegetarian Composed -Gluten Free (g) / Vegan (v)

● Starter

- Chilled Strawberry Gazpacho (g) (v)**
Strawberry - Cucumber - Mint - Red Onion - Sherry Vinegar
- Lentil Stuffed Vidalia Onion (g) (v)**
Roasted - French Lentil - Cauliflower - Carrot - Herb Greens
- Salmon Garden Salad (g)**
Arugula - Spinach - Fennel - Grapefruit - Champagne Vinaigrette

● Main

- Vegetarian Burger (v)**
Lentil - Bulgar - Cashew - Leek - Grilled Corn - Served With Mushroom - Avocado - Toasted Flat Bread
- Thai Tofu Curry (g) (v)**
Green Chili - Cilantro - Carrot - Potato - Eggplant Served with Line - Coconut
- Green Chili Tamales (g)**
Oaxaca Cheese - Cornmeal - Smoked Ancho Chili Tomatillo Sauce - Served with Spanish Rice - Black Bean

● Dessert

- Chocolate Flourless Lava Cake (g)**
- Chocolate Crunch (g)**

Edibles

● Hot Appetizers (3 Per Order Each)

- Chicken Satay** - Tandori Peanut Sauce
- Bacon Wrapped Blue Cheese Stuffed Dates** - Balsamic Reduction
- Spanakopita** - Filo - Spinach - Spices
- Tangy Thai Shrimp Skewers** - Lemon Zest
- Spinach Artichoke Stuffed Mushroom Caps** - Cream Cheese - Panko Bread Crumbs - Parmesan
- Sweet and Sour Spicy Meatballs** - Sweet Chili Sauce
- Crimini Mushrooms & Goat Cheese Stack** - Whipped Chevre - Balsamic - Chive

● Cold Appetizers (3 Per Order Each)

- Chicken Grape Salad** - Belgium Endive
- Caprese Salad Skewer** - Cherry Tomato - Basil - Baby Mozzarella
- Prosciutto Wrapped Asparagus Spear** - Prosciutto De Parma Ham - Goat Cheese
- Deviled Egg Basket** - Mustard - Mayo - Paprika
- Beef Filet Crostini** - Salsa Verde - Caramelized Red Onion
- Seared Tuna Canapé** - Wasabi - Chive - Crème Fraiche
- Cucumber Heart Canapé** - Herb Cream Cheese - Cucumber

All Day Platters

- Fruit**
Blended Yogurt Dipping Sauce
- Crudité**
Farmer's Market Vegetable - Hummus Dip
- Shrimp**
Horseradish Cocktail Sauce - Grilled Lemon
- Filet Mignon Medallions**
Horseradish Cream Sauce
- Antipasti**
Salami - Prosciutto - Provolone - Parmesan - Pickled Vegetables - Roasted Red Pepper - Rustic Bread
- Blackened Ahi Tuna**
Sweet Thai Chili
- Cajun Prawns**
Cilantro Sauce - Grilled Lemon
- Louisiana Chicken Wings**
Hot Sauce - Ranch
- Mexican Sampler**
Roasted Tomato Salsa - Guacamole - Colored Tortilla Chip
- Mediterranean Vegetarian**
Hummus - Tabouli - Grape Leaves - Cous Cous - Pita
- Artisan Cheese**
Chevre - Gouda - Roquefort Blue - Brie - Crackers
- Sushi Roll**
Spicy Tuna - California - Shrimp Tempura - Avocado Cucumber - Wasabi - Ginger - Soy - Sticks
- Seafood**
Lump Crab - Prawns - Shelled Lobster Meat - Cocktail Sauce - Grilled Lemon

Entrée

- **Beef**
 - Prime Filet Mignon
 - Prime New York Strip
 - Bone in Veal Chop
- **Poultry**
 - Grilled Breast
 - Picatta
 - Marsala
 - Half Herb Roasted
 - Blackened
- **Pork**
 - Mango B.C. Loin
 - Green Peppercorn Medallions
- **Pasta**
 - Angel Hair Pomodoro
 - Spaghetti & Meatballs
 - Lasagna
 - Chicken Penne Artichoke
- **Fish**
 - Ahi Tuna
 - Northwest Salmon
 - Baja Tilapia
 - South Pacific Swordfish
 - Alaskan Halibut
- **Shell Fish**
 - Warm Water Lobster Tail
 - Alaskan King Crab Legs
 - Sea Scallops
 - Prawns
- **Starch**
 - Wild Rice Pilaf
 - Rosemary Au Gratin Potato
 - Roasted Potato
 - Herb Smashed Potato
 - Curried Cous Cous
 - Cranberry Wild Rice
- **Vegetable**
 - Lemon & Thyme Grilled Asparagus
 - Green Bean Almondine
 - Brown Sugar & Ginger Carrot
 - Farmer's Market Vegetables
 - Blanched Edamame