

Breakfast

(Buffet Style Only/Minimum of 12ppl)

**On-the-Go $9.95**

Bagels with Cream Cheese

Danishes

Fruit Basket

Orange Juice

Coffee & Tea

**All American $11.95**

Fluffy Scrambled Eggs

Potatoes with sliced Grilled Onions

Smoked Ham

Bread with Butter

Fruit Bowl

Orange Juice

Coffee & Tea

**S&B Breakfast Blaster $13.95**

Pancakes with Syrup

Fluffy Scrambled Eggs

Potatoes with sliced Grilled Onions

 Sausages

Smoked Ham

Fruit Bowl

Orange Juice

Coffee & Tea

Prices are subject to change and do not reflect taxable 20% service charge and current sales tax.

Lunch / Dinner

Lunch Buffet Style $2.00 Less / Dinner Buffet Style $3.00 Less

11am-3pm / 4pm-8pm

(Minimum of 25ppl)

All Entrée are served with a Fresh Garden Salad tossed with Ranch, Caesar, or Italian Dressing

Choice of: Rice Pilaf, House Potatoes, or Mash Potatoes

Chef’s Vegetables, Bread & Butter

Choice of: Ice Tea & Water

**Full Sit-Down Service**

**CHICKEN**

 $17.95 / $24.95

6oz-8oz

**Choice of Sauces**

Rosemary Lemon

Marsala

Pesto

Barbecue

Peanut

Tomato Basil

Teriyaki

**BEEF**

$18.95 / $27.95

6oz-8oz

 **Choice of Sauces**

Salsa Verde

Peppercorn

Chimichurri

Red Wine

Teriyaki

Blue Cheese

Mango Salsa

Chipotle Maple

Herb Butter

Horseradish

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Lighter Lunch

PLATTER STYLE & LUNCH BOXED OPTION ONLY

11am-3pm

(Minimum of 12ppl)

**Sandwiches & Wraps**

All Sandwiches are served with a Bag of Chips, 1 Cookie & 1 Seasonal Fruit

Choice of Can Soda or Bottled Water

* BBQ Pulled Pork- Tender Pork Marinated in BBQ Sauce, Served on a French Roll $14.95
* Grilled Bacon Chicken- Chicken Breast Topped with Melted Cheese, Bacon and Ranch Dressing on a Deli Roll $14.95
* BBQ Tri-Tip- Slowly Marinated and Sliced Thin Topped with BBQ Sauce on a French Roll $16.95
* Club Sandwich- Sliced Turkey, Bacon, Cheddar Cheese, Tomato, Lettuce, and Mayonnaise piled high on three layer bread $14.95
* Turkey and Avocado Wrap- Sliced Turkey Breast with Avocado Spread, Tomato, Jack Cheese, and Lettuce Rolled in a Tortilla Wrap Served with Chef’s Special Dressing $13.95
* Chicken Wrap- Sliced Grilled Chicken, Shredded Lettuce, Diced Tomatoes, Sliced Avocado, and Shredded Jack Cheese Rolled in Tortilla Wrap and Served with Ranch Dressing $14.95

Per Dozen

* Chocolate or Macadamia Cookies $21
* Chocolate Iced Brownies $21
* Assorted Bagels $22
* Banquets Choice of Ice Cream $30
* Seasonal Fruit Basket $8
* White & Chocolate Cake $32
* Freshly Baked Donuts $22
* Cheese Cake $45
* Apple, Peach, or Pumpkin Pie $45
* Crème Bur lee $55

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Full Sit Down Special Occasion Entrees

All Entrée are served with a Fresh Garden Salad tossed with Ranch, Caesar, or Italian Dressing

Choice of: Rice Pilaf, House Potatoes, or Mash Potatoes

Chef’s Vegetables, Bread & Butter

Choice of: Ice Tea & Water

* **Chicken & Tri-Tip**- Tender Breast of Chicken and Tri-Tip slowly Marinated and Sliced Tin Served with a Bordelaise Sauce $26.95
* **Top Sirloin Steak & Shrimp**- Seasoned Broiled Steak and Garlic Sautéed Shrimp $34.95
* **Medium New York Steak**- Grilled and Seasoned to keep it’s Natural Robust Flavor $34.95
* **Flat Iron Sirloin Steak**- Seasoned and Grilled to Perfection $31.95
* **Grilled Salmon**- Seasoned in a light Dill Butter $31.95
* **Pork Loin**- Marinated in a Tangy Sauce $29.95

**Vegetarians**

$19.95

* **Tofu & Broccoli Stir Fry**- Stir Fried Tofu with Broccoli in Chef’s Choice of Seasoning
* **Lentil & Lemon Fettuccine**- Lentils, Onion and Garlic, Lemon Zest and Juice, Coriander and Yogurt mixed through the cooked Pasta
* **Italian Seasoned Eggplant**- Fresh Garlic, Oregano, and Basil in Marinara Sauce
* **Quinoa Salad**- Mixed Veggies in Quinoa with Chef’s Special Dressing

**Child’s Plate**

$12.95 per Person

All Entrees are served with Fruit Juice

Choice of: French Fries or Fruit Cup

* Macaroni & Cheese
* Chili Cheese Dog
* Chicken Strips
* Cheeseburger
* Grilled Cheese Sandwich

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Hors D’ Oeuvres

Per Platter

$120

* Tomato Bruschetta
* Panceta Wrapped Asparagus
* Meatballs in Marinara Sauce w/ Cheddar Cheese
* Meat & Cheese
* Stuffed Mushrooms w/ Feta & Sausage
* Hummus & Pita
* Chicken Strips w/ Sauce of Choice
* Chicken Wings
* Beef & Chicken Sliders
* Chicken & Turkey Pinwheels
* Bacon Wrapped Scallops w/ Chili Butter
* Chicken Quesadillas
* Chicken Rosemary Skewers w/ Sauce of Choice

$110

* Sliced Fresh Fruits
* Assorted Veggies & Dipping Sauce
* Veggie & Fruit
* Potato Skins
* Chili Lime Cashews

Per Bowl

$25

* Mixed Nuts
* Potato Chips & Dip
* Tortilla Chips & Salsa

$12

* Pretzels
* Peanuts

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Beverages

* Pot of Regular or Decaf Coffee $12
* Urn of Regular or Decaf Coffee $69
* Assorted Tea Bags $10
* Water Bottle $2
* Canned Soda $2
* Gallon of Punch $18
* Gallon of Lemonade $18
* Sparkling Cider per Bottle $8
* Champagne per Bottle $30

**Pitcher**

* Milk $11
* Orange Juice $12
* Apple Juice $12
* Soda $9
* Punch $9
* Lemonade $9
* Ice Tea $6

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