

BREAKFAST

LIGHT \$10/person Variety of Fresh Bagels • Plain & Flavored Cream Cheese • Yogurt Parfaits

CONTINENTAL \$15/person Variety of Fresh Bagels • Plain & Flavored Cream Cheese • Assorted Breakfast Pastries • Seasonal Fresh Fruit Platter

AMERICAN \$25/person Scrambled Eggs • Pork Sausage Link, Bacon, **or** Combo • Roasted Potatoes • Variety of Fresh Bagels & Cream Cheese • Assorted Breakfast Breads • Seasonal Fresh Fruit Platter

EXECUTIVE \$30/person Breakfast Sandwiches **or** Breakfast Burritos • Pork Sausage Link, Bacon, **or** Combo • Roasted Potatoes • Seasonal Fresh Fruit Platter

À LA CARTE *min. 8 guests* Hard-Boiled Eggs, \$4pp • Yogurt Parfaits, \$5pp • Potatoes, Bacon, **or** Sausage, \$5pp • Hot Oatmeal Bar, \$5pp • Smoked Salmon Platter, \$15pp

DELI LUNCH

SANDWICH PACKAGE A \$20/person
Selection of Sandwiches • Mixed Greens Salad •
Dessert Platter

SANDWICH PACKAGE B \$30/person
Selection of Sandwiches • Two Salad Options •
Fresh Fruit • Dessert Platter

POULTRY

• **Venice Beach Roasted Turkey**

Oven-Roasted Turkey Breast, Provolone Cheese, Romaine, Tomato, Avocado Aioli, 9-Grain Bread

• **Farm Fresh Turkey Wrap**

Smoked Turkey Breast, Romaine, Corn, Sun-Dried Tomatoes, Lemon Dijon Vinaigrette, Wheat Tortilla

• **Tandoori Chicken**

Tandoori Chicken, Lettuce, Tomato, Spiced Mayonnaise, Naan Bread

• **Buffalo Chicken Wrap**

Spicy Marinated Chicken Breast with Lettuce, Tomato, Celery, Bleu Cheese Dressing, Flour Tortilla

• **Tex Mex Chicken Salad Sandwich**

Grilled Chicken, Green Onions, Diced Green Chiles, Roma Tomato, Monterey Jack Cheese, Croissant

• **Greek Chicken Pita**

Grilled Chicken, Romaine, Mixed Pitted Olives, Roasted Red Peppers, Feta, Tzatziki Sauce, Pita

**All menu items subject to standard sales tax.*

DELI LUNCH (CONT.)

MEAT

- **Chicken or Steak Caesar Wrap**

Grilled Chicken Breast or Prime Steak, Parmesan Cheese, Romaine, Tomato, House-Made Croutons, Caesar Dressing, Flour Tortilla

- **Ham and Apple**

Tavern Ham, Brie Cheese, Apple Slices, Spinach, Honey Mustard, Pretzel Roll

- **Roast Beef, Bacon, and Arugula**

Roast Beef, Bacon, Mushrooms, Arugula, Black Pepper-Horseradish Mayonnaise, Ciabatta Roll

- **Muffuletta**

Salami, Ham, Mortadella, Pimento Green Olives, Banana Peppers, Oglio, Giardiniera, Pepper Jack

FISH

- **Smoked Salmon Croissant**

Smoked Salmon, Red Onion, Cucumber, Arugula, Dill Cream Cheese, Croissant

- **Tuna Club**

Albacore Tuna Salad, Celery, Cucumber, Avocado, Sprouts, Arugula, Red Onions, Green Goddess Dressing

VEGETARIAN & VEGAN OPTIONS

- **Loaded Veggie**

Tomatoes, Cucumbers, Sprouts, Spinach, Bell Peppers, Red Onions, Basil Pesto, Dill Havarti Cheese, Mayonnaise, 9-Grain Bread

- **Southwest Quinoa Wrap**

Quinoa, Black Beans, Corn, Bell Peppers, Red Onions, Lettuce, Cilantro, Chile-Lime Vinaigrette, Avocado Spread, Wheat Tortilla

SALAD OPTIONS *select 2 with SANDWICH PACKAGE B*

- **Classic Garden** with Balsamic Vinaigrette

- **Classic Caesar** Romaine, Parmesan, Croutons

- **Greek Salad** Romaine, Tomato, Cucumbers, Onion, Feta, Olives, Red Wine Vinaigrette

- **Shaved Kale & Brussels Sprouts Salad** with Roasted Almonds, Shallot, Parmesan Cheese, Dried Cranberries, Cracked Pepper, Light Dijon Vinaigrette

- **Gourmet Salad with Parmesan Crisp** Gourmet Greens, Yellow Teardrop Tomatoes, Cherry Tomatoes, Sweet Red Pepper, Carrot Allumettes, Artichoke Hearts, Angel Hair Beets, Peppered Lemon Vinaigrette

- **Chopped Salad** Bacon, Romaine, Iceberg, Gorgonzola Cheese, Red Cabbage, Tomato, Green Onion, Ditalini Pasta, Sweet Balsamic Vinaigrette

- **Pesto Pasta Salad** Pasta, Diced Fresh Mozzarella, Sun Dried Tomatoes, Parmesan Cheese, Fresh Pesto

- **Spring Vegetable Pasta Salad** Bow Tie Pasta, Summer Squash, Red Onion, Roma Tomatoes, Roasted Red Pepper, Zucchini, Broccoli, Parsley, Garlic, Oregano, Red Wine Vinaigrette

- **Mediterranean Couscous** Couscous, Cherry Tomatoes, Spinach, Parmesan, Lemon, Red Pepper Flakes

- **Cranberry & Goat Cheese Farro Salad** Farro, Dried Cranberries, Goat Cheese, Parsley, Rosemary, Oil

- **Roasted Cauliflower Salad** with Toasted Almonds, Dried Cranberries, Parmesan, Lemon Vinaigrette

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BUFFET LUNCH

BUFFET PACKAGE A \$30/person *15 person min.* Includes Dessert Platter.

BUILD-YOUR-OWN PROTEIN BOWL

Selection of Beef, Chicken, and Tofu with Quinoa, Diced Tomatoes, Cheddar Cheese, Cilantro-Lime Yogurt Sauce, Homemade Cornbread Muffins

BURGER & BRAT BAR

Selection of All-Beef Hamburgers, Turkey and Black Bean Burgers, Brats, with Chips and Seasonal Salad

SOUTHERN COMFORT

Selection of Pulled Pork on Sliced Buns and Southern Fried Chicken with Mac and Cheese, Creamy Coleslaw, Seasonal Salad

ASIAN STIR FRY

Selection of Steak, Chicken and Tofu Stir Fry served with Asian Vegetables, Jasmine Rice, Egg Rolls

FAJITA FEAST

Selection of Steak, Chicken and Vegetable Fajitas with Flour Tortillas, Spanish Rice, Refried Beans, Tortilla Chips with Pico de Gallo

MEDITERRANEAN KEBABS

Selection of Steak, Chicken and Vegetable Kebabs served with Tzatziki, Seasoned Couscous, Homemade Pita with Hummus and Tomato-Cucumber Salad

HEALTHY FEAST

Herb Grilled Chicken Breast, Wild Rice, Steamed Vegetables, Fresh Rolls, Kale Superfood Salad

PALEO BUFFET

Grilled Flank Steak, Chimichurri, Sweet Potato Coins, Cauliflower Rice, Quinoa and Kale Salad

ITALIAN FEAST

Choice of Italian Sausage or Chicken baked in Penne Marinara with Caesar Salad and Garlic Bread

BUFFET PACKAGE B \$45/person

Select **two** entrées and **two** accompaniments. Includes Fresh Fruit and Dessert Platter.

ENTRÉES *8 person min. per entrée*

- **Roasted Chicken Breast** with Woodland Mushrooms, Gravy, Parsley
- **Citrus-Marinaded Grilled Chicken Breast** with Roasted Zucchini, Yellow Squash
- **Parmesan-Crusted Chicken** with Whole Roasted Tomatoes
- **Stuffed Chicken Breast** with Goat Cheese, Spinach, Roasted Tomatoes
- **Roast Turkey Breast** with Cranberry Sauce, Sage Gravy
- **Teriyaki Glazed Salmon** with Grilled Bok Choy
- **Honey Dijon Glazed Salmon** with Roasted Fennel
- **Roasted Vegetable Napoleon** with Mozzarella
- **Spinach Vegetable Crepe Lasagna** with Roasted Vegetables, Herbed Ricotta, Tomato Sauce

ACCOMPANIMENTS *choose 2*

- Roasted Seasonal Vegetables
- Roasted Asparagus with Lemon Zest
- Broccoli Aglio e Olio
- Rice Pilaf with Julienne Vegetables
- Lemon and Herb Roasted Potatoes
- Yukon Gold Chive Mashed Potatoes
- Moroccan Couscous (*served cold*)

ADD A GARDEN SALAD

\$5/person

**All menu items subject to standard sales tax.*

ADDITIONAL SNACKS

\$10/person *choose 4*

Peanuts • Cracker Jacks • Pretzels • Banana Chips • Dried Fruit • Cashews • Wasabi Peas • Assorted Nuts • Trail Mix • Chips & Salsa • Pita Chips & Hummus

\$15/person

Gourmet Cheese Platter selection of imported & domestic cheeses, served with crackers & fresh fruit

Want to add a cocktail hour?

We'd be happy to tag on a cocktail hour

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