

## CORPORATE BREAKFAST

Prices are based on a minimum of 30 guests. If under 30 guests, please inquire about pricing. All pricing is per person unless otherwise noted. Prices below are good for events Monday through Friday 5 am–10 am.

### **Continental** | \$11.00

Variety of mini muffins, orange bread, banana bread, plain Greek yogurt, honey, granola, and mixed fruit bowl, served with butter, also served with orange juice and fresh roasted coffee

### **Baked French Toast** | \$13.00

Choose from blueberry with lemon glaze, maple bacon, maple cinnamon, or Dutch apple cinnamon, served with scrambled eggs, sausage links, and syrup

## DESIGN YOUR OWN BREAKFAST BUFFET | \$11.00

Choose 1 egg option, 1 potato option, and 1 meat option.

### EGG OPTIONS

**Scrambled Eggs**

**Cheesy Scrambled Eggs**

**Egg Casserole** - choose one flavor:

- Veggie Medley
- Caprese
- Broccoli & Cheese
- Cheddar & Bacon
- Sausage & Onion
- Farm Fry - eggs scrambled with veggies, sausage, and bacon atop a bed of hash browns

### POTATO OPTIONS

**Roasted Redskins** - quartered redskin potatoes with salt, pepper, and olive oil

**Hash Brown Casserole** - blend of shredded potatoes, sautéed onions, & melted cheese

**Breakfast Potatoes** - diced redskin and sweet potatoes with onion

**Breakfast Au Gratin** - quartered redskin potatoes with a light cheddar cheese sauce

### MEAT OPTIONS

**Bacon** (4 pieces/person)

**Sausage Links** (3 pieces/person)

**Turkey Sausage Patties** (2 pieces/person)

## ENHANCE YOUR BREAKFAST BUFFET

Pricing listed as additions to meals. All pricing is per person unless noted otherwise. All beverages are sold per person for a minimum of 30 people. If under 30, choose from hot tea, bottled water, bottled juice, and canned sodas.

**Add a Second Meat** | \$2.50

**Add a Second Potato** | \$1.75

**Biscuits and Sausage Gravy** | \$4.00

**Plain Greek Yogurt with Granola** | \$1.75

**Parfaits** (min of 30) | \$2.50 per piece

Greek yogurt with mixed berries & granola topping

**Fruit Tray** | \$2.50

**Assorted Mini Muffins** | \$1.75

**Assorted Bagel Quarters** (min 30) | \$3.00

Served with regular and flavored cream cheeses

**Donuts** (min 36) | \$2.00

**Hard Boiled Eggs** (min 12) | \$1.25 per piece

**Fresh Roasted Coffee** | \$3.00

Served with cream and sugar

**Hot Tea** (min 10) | \$2.00 per packet

Served with lemons and sugar

**Hot Chocolate** | \$3.00

Served with marshmallows and whipped cream

**Juice** | \$1.75

Orange, apple, or cranberry

**Apple Cider** | seasonal | market price

**Bottled Water** | \$1.75

**Bottled Juice/Canned Sparkling Water/Canned Sodas** | \$1.95



## CORPORATE LUNCH

All pricing is per person unless otherwise noted. Prices below are good for events Monday through Friday until 2:00 pm. Please inquire about after-hours or weekend pricing.

### BOX LUNCHES

Prices are based on a minimum of 30 of the same kind of box lunch. If under 30 boxes or for a variety, please inquire about pricing.

#### **The Deli Box | \$14.00**

Assorted deli sandwiches: smoked turkey with cheese and lettuce, capicola and salami with cheese and lettuce, chicken salad.

Minimum of 12 sandwiches.

- Each box also contains a clementine, a bag of chips, mayo & mustard packets, a silverware packet, and a sweet treat

#### **Deconstructed Almond Chicken Salad | \$15.00**

Mixed romaine, arugula, and iceberg lettuces, tomatoes, cucumbers, fresh strawberries, and pineapple with French dressing packet, toasted almonds, and the chicken salad prepared separately. Comes with a blueberry muffin and butter.

#### **Grilled Chicken Caesar Salad | \$15.00**

Traditional Caesar salad topped with chicken strips and served with sweetbreads, fresh fruit, and a dinner roll with butter

#### **Arugula Salad | \$14.00**

Arugula with grape tomatoes, cucumbers, pickled red onion, hard-boiled eggs, and apple cider Dijon vinaigrette, served with a dinner roll with butter and a sweet treat.

- Add chicken strips on the side for \$2.00

#### **Blueberry Sunflower Kale Salad | \$14.00**

Shredded kale tossed in a sweet and tangy dressing, topped with blueberries, edamame, rainbow carrots, raisins, red onions, and sunflower seeds (GF/DF/NF/V). Also served with a dinner roll and butter, and a dessert.

#### **Cosmo Salad | \$14.00**

Mixed greens, goat cheese, candied pecans, raisins, red onions, and roasted corn with our house poppyseed dressing. (Veg)

### COLD LUNCH BUFFET

Pricing based on a minimum of 30 guests. Please inquire for groups under 30.

#### **Sandwich & Salad Buffet | \$15.00**

Smoked turkey with lettuce and cheese, chicken salad with grapes, capicola and salami with lettuce and cheese, and veggie deli sandwiches with assorted buns. Condiments include mayo, yellow mustard, spicy mustard, bread & butter pickles, and banana peppers. Also served with a garden salad with ranch and Italian dressing, with croutons on the side.

- Add soup for \$3.00, choose from chicken noodle, beef chili, loaded potato, herbed tomato bisque, butternut squash bisque, or vegan veggie, served with crackers



## HOT BUFFETS

Prices are based on a minimum of 30 guests. Please inquire for groups under 30. Pricing is valid 11:00 am - 2:00 pm

### **Baked Potato Bar** | \$16.00

Baked Idaho potatoes and beef chili accompanied with sour cream, salsa, banana peppers, butter, shredded cheese, bacon bits, chopped broccoli, and sautéed onions. Includes a garden salad with ranch and Italian dressing, and M&M brownies.

- Add more toppers for \$2.00: BBQ pulled pork or red vegan chili

### **Taco Bar** | \$17.50

Seasoned ground beef and pulled seasoned chicken with soft flour tortillas. Toppings include chopped romaine lettuce, shredded cheese blend, pickled red onions, medium fresh salsa, mild corn salsa, jalapenos, sour cream, lime wedges, cilantro, and hot sauce. Served with Spanish rice and tortilla chips, with blonde bars for dessert.

- Add guacamole for \$2.00

- Substitute a meat for black bean & sweet potato combo vegan protein, or add as a third entrée for \$2.00

### **BBQ Slider Bar** | \$20.00

BBQ shredded brisket, BBQ pulled pork, and maple bourbon pulled chicken, served with slider pretzel buns and brioche buns, pickled red onions, banana peppers, sliced cheddar and pepper jack cheeses. Served with golden raisin coleslaw and potato chips with chip dip, and orange spice bars and blueberry bars for dessert.

### **Pasta Bar** | \$16.00

Cavatappi pasta with alfredo sauce and marinara (V), accompanied with warm sliced chicken, quartered mushrooms, and parmesan cheese. Served with garden salad with ranch and Italian dressings, garlic loaf with butter, and orange spice and blueberry bars for dessert.

- Add Italian sausage or meatballs for \$2.00

### **Lasagna Buffet** | \$17.50

Classic meat lasagna and cheese lasagna with garden salad with ranch and Italian dressings and croutons on the side. Served with garlic loaf with butter, and M&M brownies for dessert.