



Premium Group Menus

Breakfast

Baked Goods

Caramel rolls
Pumpkin bread
Bagels with flavored smears

Cereal & Yogurt

Fresh fruit with Noosa yogurts
Cereals & granolas served with milk & yogurt

Egg Dishes

Eggs rancho style with flour tortillas
Scrambled eggs with cheddar cheese
Italian scramblers

Sweet Items

Warm blintzes with berry compote
Matcha green tea pancakes with berries
& ginger-lemongrass syrup

*** All breakfast options come with a full coffee station,
selection of hot teas, orange & cranberry juice*



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Lunch

Build your own Gyro

Pitas with beef, lamb & chicken gyro meat

Add: fantouch, hummus, tzatziki, thinly sliced cucumbers, red onions, tomatoes, feta cheese

Served with a mediterranean salad:

Artisan greens with Greek olives, roasted peppers, shaved red onion & feta cheese tossed with lemon oregano vinaigrette

Dessert: Lemon bars

Soup, Salad & Sandwich Bar

Assortment of 1/2 sandwiches on ciabatta bread

- Mesquite smoked turkey with guacamole, roasted chilies, lettuce & tomato
- Roast beef with lettuce, tomato & muenster cheese
- Veggie: Cucumbers, mushrooms, red onion, tomato, sprouts & herb cream cheese

Soups: Broccoli cheddar & tomato basil

Salad: Orzo with oven cured tomatoes & feta cheese tossed in olive oil with fresh herbs & garlic

Dessert: Cookies & brownies



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Lunch

Variety of Sandwiches

- French Dip served with au jus
- Reuben Dogs: Beef kosher dog, pastrami, sauerkraut swiss cheese, house 1000 Island, open faced on a hot dog bun
- Grilled Red Bird Chicken; Grilled chicken breast topped with pepper jack cheese, Applewood smoked bacon, tomato & guacamole
 - Reuben: Corn beef, swiss cheese, sauerkraut, & house 1000 Island on marbled rye

*** All sandwiches served with a variety of sides*

Lettuce Wrap Station

Crisp butter lettuce cups with the following fillings:

- Korean beef-grilled strips of beef shoulder tenderloin in our soy-sriracha marinade
 - House smoked julienned chicken thighs tossed in our sesame ginger vinaigrette
- Bo Ssam pork ~ slow braised Asian style pork belly, thinly sliced

Condiments: Cellophane noodle salad, thinly sliced cucumbers, pickled beets, shredded carrots, scallions, mint, cilantro, kimchi

Sauces: Red onion marmalade, Thai peanut



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Crispy Chicken Sandwich

Southern fried chicken with bo-ssam pork belly,
house made pimento cheese & tomato on a brioche roll

Served with: Assorted kettle chips
Granny Smith apple-mango coleslaw

Dessert: Assortment of cookies

Variety of Wraps

Served in a variety of tortillas ~ spinach, garlic herb, wheat

- Roasted beef with lettuce, tomato, muenster cheese & horseradish-herb cream cheese
- Mesquite smoked turkey with lettuce, tomato, bacon, guacamole & herb cream cheese
- Veggie: Cucumbers, mushrooms, sprouts, red onion, tomato & herb cream cheese
- Honey smoked salmon & Caesar

Sides: Artisan greens with granny smith apples, candied pecans & gorgonzola tossed with honey herb vinaigrette

Dessert: Chocolate bourbon pecan tartlets
& assorted mini cheesecake

*** Gluten free bread options also available*



Premium Group Menus

Dinner

Chicken Buffet

Pancetta wrapped Red Bird chicken breast topped with balsamic tomato relish & fresh basil pesto

Sides: Four cheese au gratin potatoes, Grilled vegetable medley
Artisan greens with granny smith apples, candied pecans & gorgonzola tossed with honey herb vinaigrette

Dessert: Strawberry shortcake with balsamic syrup

Steak Buffet

Center cut top sirloin with hazel dell mushrooms, caramelized onions, Roth Farms bleu cheese & port wine reduction

Sides: Sherry herb new red potatoes, green beans & baby carrot tossed with butter & garlic, Caesar salad

Dessert: Cheesecake with tri berry or sun dried cherry sauce



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Dinner

Lasagna/Pasta Bar

Italian sausage lasagna with four cheeses

Choice of pasta: Orechiette or linguini

Choice of sauce: Basic marinara or alfredo

Add: Grilled chicken, prosciutto ham, asiago, parmesan, peas, steamed vegetables, garlic, capers, leeks, tomatoes, mushrooms

Sides: Garlic bread, tossed salad with seasonal vegetables with choice of ranch, bleu cheese or italian dressings

Dessert: Sundae bar

BBQ Sliders

BBQ smoked beef brisket or pulled pork sliders

Sides: Four cheese mac and cheese, baked beans

Tossed salad with choice of 3 dressings

Dessert: Apple crisp with whipped cream



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Dinner

Street Taco Bar

Array of corn & flour tortillas with meats & condiments
Choice of: Peruvian chicken strips, grilled chili rubbed flank steak,
pork carnitas or vegetable fajita

Salsa bar: Avocado, black beans, pico de gallo, fire roasted
tomatos, roasted corn-poblano chili.

Condiments: Scallions, shredded lettuce, lime wedges,
shredded jack & cheddar cheeses, sour cream

Sides: Cilantro basmati rice
Chipotle maple sweet potatoes

Dessert: Churros with chili chocolate sauce & cajeta

Braised Beef Short Rib Stew

Sides: Crusty bread with whipped butter
Tossed salad with choice of dressing
Caeser salad

Dessert: Peach cobbler with vanilla ice cream