

MENU

BREAKFAST:

Hand Cut Fresh Seasonal Fruit

Fresh-Cracked Scrambled Eggs with sides of Tomato, Scallions, and Cheddar Cheese

Applewood Smoked Bacon, Crispy Sage Sausage, Grilled Ham Steak

Cheese and Blueberry Blintzes (Crepes) adorned with either Applesauce or Sour Cream

Red Bliss Roasted Potatoes

Fresh Baked Assorted Bagels with Natural Fruit Preserves, Whipped Cream Cheese, and Chive Cream Cheese

Freshly Baked White and Wheat Toast

Freshly Baked Croissants, Assorted Muffins and Danish

Individual Boxed Cereals (Frosted Flakes, Cheerios, Rice Krispies) and Milk

Fresh Squeezed Juices: Orange Juice, Grapefruit Juice, and Cranberry Juice

Fresh Brewed Starbucks Coffee, Decaffeinated Coffee, and Selection of Tazo Teas

LUNCH:

Minestrone Soup

Caesar Salad

Italian Caprese Salad ... Yellow and Red Tomatoes, Fresh Mozzarella with a Balsamic Reduction

Israeli Couscous

Fresh Sauté of Summer Vegetables - Zucchini, Squash, Peppers, Tomatoes

Grilled Chicken Breast with Artichoke, Mushroom, and Sundried Tomato Ragout

Shrimp Alfredo

Freshly Baked Assorted Dinner Rolls

Tiramisu, Cannoli, Assorted Biscotti and Mini Italian Pastries

Fresh Brewed Starbucks Coffee, Decaffeinated Coffee, and Selection of Tazo Teas

DINNER:

French Onion Soup

Dinner Salad with Balsamic Vinaigrette or Ranch Dressing

Roasted Rosemary Garlic Potatoes

Orzo sautéed with soy sauce, mushrooms, onions and vegetables

Roasted Asparagus and Grilled Seasonal Tomatoes with Green Goddess Dressing

Seared Salmon Filet with Pineapple, Green Onions, and Teriyaki Sauce

CARVING STATION:

Roast Prime Rib of Beef with Horseradish Crème and Au Jus

Freshly Baked Assorted Dinner Rolls

Flourless Chocolate Torte and New York Style Cheesecake with Fresh Fruit

Chocolate Fountain with Pineapples, Strawberries, Marshmallows, Pretzels, Pound Cake

Fresh Brewed Starbucks Coffee, Decaffeinated Coffee, and Selection of Tazo Teas

Vegetarian and Children's meals available on request.