

## **Corporate Breakfast**

### **Continental Breakfast \$7.95 per person**

#### **Basket of Assorted Freshly Baked Breads,**

Cinnamon Scones, Assorted Miniature Muffins, Fruit Filled Danish,  
Coffee Cake, Freshly Baked Bagels and Butter Croissants served with Whipped Butter Balls,  
Cream Cheese, Black Cherry and Peach Preserves

#### **French Vanilla Yogurt**

Accompanied by Granola, Dried Apricots and Cherries and Fresh Blueberries and Raspberries

#### **Fresh Fruit Display**

Landscape Architecture of Sliced Watermelon, Cantaloupe, Honeydew,  
Strawberries, Kiwi and Red and Green Grapes

#### **Juice and Coffee Bar**

Orange Juice  
Regular and Decaffeinated Coffee, Cream,  
Sugar and Sweet 'n Low®

### **Brunch Menu # 1 \$9.95 per person**

#### **Southwestern Egg Burrito**

Scrambled Eggs, Tomato, Green Pepper, Onions, Potatoes and a Touch of Cilantro, wrapped in a Flour Tortilla and served with fresh  
homemade salsa

**Or**

#### **Grilled Breakfast Sandwich**

Grilled sourdough bread, scrambled eggs, crispy bacon, ham and cheddar cheese

#### **Basket of Assorted Freshly Baked Breads,**

Cinnamon Scones, Assorted Miniature Muffins, Fruit Filled Danish,

Coffee Cake, Freshly Baked Bagels and Butter Croissants served with Whipped Butter Balls,  
Cream Cheese, Black Cherry and Peach Preserves

### **French Vanilla Yogurt**

Accompanied by Granola, Dried Apricots and Cherries and Fresh Blueberries and Raspberries

### **Fresh Fruit Display**

Landscape Architecture of Sliced Watermelon, Cantaloupe, Honeydew,  
Strawberries, Kiwi and Red and Green Grapes

### **Juice and Coffee Bar**

Orange Juice

Regular and Decaffeinated Coffee, Cream,  
Sugar and Sweet 'n Low®

### **Brunch Menu # 2** **\$12.95 per person**

### **Scrambled Eggs or Omelette Bar**

Uniformed Chef Preparing Eggs and Omelettes to Order  
with Guest's Choice of Ingredients

Cheddar and Monterrey jack Cheese ~ Bacon

Ham ~ Onions ~ Mushrooms ~ Sweet Bell Peppers

Diced Tomatoes ~ Jalapeños ~ Homemade Salsa

### **O'Brien Potatoes**

Home Style Hash Browns with Green Pepper and Onion

### **Smoked Bacon ~ Breakfast Sausage**

### **Waffle Bar**

Uniformed Chefs preparing Waffles

### **French Vanilla Yogurt**

Accompanied by Granola, Dried Apricots and Cherries and  
Fresh Blueberries and Raspberries

### **Fresh Fruit Display**

Landscape Architecture of Sliced Watermelon, Cantaloupe, Honeydew,  
Strawberries, Kiwi and Red and Green Grapes

### **Juice and Coffee Bar** Orange Juice

Regular and Decaffeinated Coffee, Cream,  
Sugar and Sweet 'n Low®

**(served on acrylic plates, cups and flatware) (Coffee is served on china cups and saucers)**

- *Price per person is subject to sales tax and an 18% service charge. There is a minimum of 30 person requirement. Price does not include cost of servers (\$90 per server / 1 server for every 30 guests, minimum of 3).*

## **Corporate Luncheons**

### **Signature Sandwiches, Salads and Wraps**

(All boxed lunches come with a bag of chips and chocolate chip cookie)(Bag of chips can be substituted with a small garden salad)

#### **Roast Beef Sandwich \$8.95**

Seasoned Roast Bee, mild cheddar cheese, lettuce, tomato, mayonnaise, sliced pickle, sourdough or healthy 9 grain bread

#### **Smoked Turkey Sandwich \$8.95**

Smokehouse turkey, mild cheddar cheese, lettuce, tomato, mayonnaise, sliced pickle, sourdough or healthy 9 grain bread

#### **Deli Smoked Ham Sandwich \$8.95**

Smoked deli ham, provolone cheese, lettuce, tomato, mayonnaise, sliced pickle, sourdough or healthy 9 grain bread

#### **Classic Tuna Sandwich \$8.95**

Highest quality tuna, fresh diced celery, lettuce, tomato, mayonnaise, sliced pickle, sourdough or healthy 9 grain bread

#### **The Club Sandwich \$8.95**

Smoked turkey, smoked deli ham, crispy bacon, mild cheddar cheese, swiss cheese, lettuce, tomato, mayonnaise, sliced pickle  
sourdough and healthy 9 grain

#### **Homestyle Chicken Salad \$8.95**

Shredded chicken meat, fresh diced celery, diced green apples, cranberries, walnuts mixed with seasoned mayo, served in a buttery  
croissant

#### **Smoked Turkey Wrap \$8.95**

Grilled spinach tortilla, smokehouse turkey, shredded mild cheddar cheese, lettuce, tomato, mayonnaise, served with a sliced pickle

### **Smoked Deli Ham Wrap \$8.95**

Grilled Sun-dried tomato wrap, smoked deli style Ham, shredded monterrey jack cheese, lettuce, tomato, mayonnaise, served with a sliced pickle

### **Fresh Chicken Caesar Salad \$8.95**

Grilled chicken breast with crisp romaine tossed with homemade Caesar dressing, seasoned croutons and freshly grated parmesan cheese

### **Chef Salad \$8.95**

Turkey, ham, bacon and boiled eggs mixed with greens with carrots, tomatoes, cucumber and croutons served with ranch dressing

### **Hot Lunches (buffet style)**

#### **Chicken Parmigiana \$13.95**

Parmesan-breaded chicken breast fried and topped with marinara sauce and mozzarella cheese. Served with spaghetti and steamed green beans

#### **Chicken Fettuccine Alfredo \$13.95**

Grilled breast of chicken topped with a parmesan cream sauce with a hint of garlic, served over fettuccine and medley of steamed vegetables

#### **Barbecue with choice of 2 or 3 meats \$18.95**

Brisket, chicken, and/or sausage topped with our signature barbecue sauce served with sliced sweet pickles and onions and choice of 2 sides (pinto beans, green beans, potato salad, sweet cream of corn, cole slaw or Spanish rice)

#### **Medallions of Beef Tenderloin \$17.95**

Tender beef medallions served with a rich and savory Brown Sauce served with roasted rosemary potatoes and medley of steamed vegetables

#### **Classic Fajitas \$16.95**

Chicken and beef Fajitas mixed with a trio of sweet bell peppers and onions served with Borracho beans and Spanish rice with the following condiments: Fresh salsa, guacamole and homemade flour tortillas

**(Price includes acrylic plates, cups and disposable dinner napkins)**

**(Servers, Service charge and Tax is not included in Menu Pricing)**

