# Menu



# Tuesday August 9, 2022

Augustine Fellowship

# Coloma BBQ Lunch Buffet

Traditional Potato Salad

Crisp Romaine with Queso Fresco and Honey Lime Vinaigrette

Grilled Vegetables,

Beef, Turkey and Vegetarian Burgers House-made Molasses Chipotle BBQ Chicken Pork Sliders with Coleslaw Vinaigrette Baked Beans

Fruit Cobbler

Freshly Brewed Coffee & Iced Tea



Freshly Baked Rolls with Butter

Romaine Lettuce with Julienne Cucumbers, Tomato Wedges, Kalamata Olives, Feta Cheese Oregano-Lemon Preserve Vinaigrette

Grilled Breast of Chicken with Fresh Basil Capers, Artichoke Hearts, Sundried , Tomatoes, Roasted Garlic Vin Blanc





Yukon Gold Mashed Potatoes with Seasonal Vegetables

Tuxedo Mousse Crème Torte Freshly Brewed Coffee & Iced Tea

# Wednesday August 10, 2022

Augustine Fellowship

#### American River Breakfast Buffet

Platter of Sliced Seasonal Fruit Danish, Muffins, Croissants, Butter & Fruit Preserves

Individual Greek and Regular Yogurts
Kashi Cereals with Milk/Soy Milk
Fluffy Scrambled Eggs
Country Potatoes
Sausage Links and Applewood Smoked Bacon

Orange, Cranberry, Vegetable Juices Freshly Brewed Coffee & Hot Tea Assortment

#### South of the Border Lunch Buffet

Black Bean Corn Salad Jicama, Mango and Garden Green Salad with Cilantro and Ranch Dressing

Carne Asada, Guacamole, Sour Cream, Onions, Jalapeño
Peppers & Pico De Gallo
Cheese Enchiladas with Roasted Poblano
Cilantro Roasted Corn Rice
Borracho Beans
Chicken Fajita with House-made Achiote, Roasted Peppers







and Sweet Onions, Pico de Gallo, Sour Cream and Guacamole with Mini corn and Flour Tortillas

> Lemon Bars, Brownies, and Blondies Freshly Brewed Coffee & Iced Tea

#### Salmon Filet Plated Dinner

Freshly Baked Rolls with Butter

Mixed Field Green Salad with Grape Tomatoes, Julienne Cucumbers and Carrots, Ranch and Italian Vinaigrette Dressing

Mango Salsa and Teriyaki Glaze, Asian Style Vegetable, Steamed Jasmine Rice

New York Style Cheesecake with Berry Coulis

Freshly Brewed Coffee & Iced Tea



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#### The Sunrise Breakfast Buffet

Natural and Flavored Yogurts

Breakfast Cereal with Granola & Dried Fruits, 2% and Skim Milk

Danish, Muffins, Croissants, Butter & Fruit Preserves

Scrambled Egg and Cheddar Cheese Croissant Sandwich

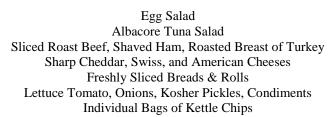
Orange, Cranberry, Vegetable Juices Freshly Brewed Coffee & Hot Tea Assortment





# Deli Express Lunch Buffet

Fresh Fruit Salad Red Potato Salad Kale Quinoa Salad with Cranberries & Walnuts



Assortment of Fresh Baked Cookies, Brownies, and Bars

Freshly Brewed Coffee & Iced Tea

# Chicken Rosemary Plated Dinner

Freshly Baked Rolls with Butter

Chilled Spring Mix, Candied Pecans, Crumbled Bleu Cheese, Sliced Strawberries Mandarin Oranges, Raspberry Vinaigrette Dressing and Ranch Dressing

Seared Chicken with Roasted Garlic, Demi and Rosemary with Lemon Garnish and Yukon Gold Mashed Potatoes, and Fresh Seasonal Vegetables

Raspberry Red Velvet Cake

Freshly Brewed Coffee & Iced Tea







# **Friday, August 12, 2022**

Augustine Fellowship



#### Farmer's Market Breakfast Buffet

Platter of Sliced Seasonal Fruit

Asparagus Tips with Scrambled Egg Whites, Baked Roma Tomatoes, Sliced Avocado, Herb Chicken Apple Sausage, Pepper Bacon, Yukon Gold Herb Potatoes

Orange, Cranberry, Vegetable Juices Freshly Brewed Coffee & Hot Tea Assortment



### Taste of Tuscany Lunch Buffet

Antipasto Platter, Served with Rustica Breads Caprese Salad with Red Tomatoes Arugula Salad with EVOO Vinaigrette Grilled Vegetables

Assorted Flatbread: Italian Sausage & Pepperoni, Classic Margherita, Herb Chicken with Spinach and Roasted Red Peppers

Penne Pasta Pomodoro with Grilled Chicken

Mini Pastries, Lemon Chiffon Crème Cake & Cream Filled Cannoli Freshly Brewed Coffee & Hot Tea Assortment

