

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



Chicken Toscana Plated Dinner

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

Thursday, August 11, 2022

Augustine Fellowship

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

Egg Salad
Albacore Tuna Salad
Sliced Roast Beef, Shaved Ham, Roasted Breast of Turkey
Sharp Cheddar, Swiss, and American Cheeses
Freshly Sliced Breads & Rolls
Lettuce Tomato, Onions, Kosher Pickles, Condiments
Individual Bags of Kettle Chips

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

