

Tuesday:

- Lunch Buffet
 - Green Garden Salad with Chef's Choice Dressing
 - Southwestern Cole Slaw
 - Fresh Fruit Salad
 - Marinated Flank Steak with Thai-Barbeque Glaze
 - Char-Grilled Chicken Breast with Southwestern Salsa
 - Baked Beans
 - Grilled Vegetables
 - Assorted Rolls & Butter
 - Fresh Fruit Tart

- (3) Course Plated Dinner
 - Salad: Baby Mixed Green Salad, Cucumbers, Black Olives, Garbanzo beans, Cherry Tomato, Lemon Vinaigrette
 - Entrée: Grilled Breast of Chicken with Fresh Basil Capers, Artichoke Hearts, Sundried , Tomatoes, Roasted Garlic Vin Blanc Yukon Gold Mashed Potatoes
 - Dessert: Chef's Choice Gluten Free Dessert

Wednesday:

- Custom Breakfast Buffet
 - Orange & Cranberry Juice
 - Sliced Seasonal Fruit
 - Fluffy Scrambled Eggs
 - Apple Sausage
 - Roasted Yukon Potatoes
 - Danish Muffins, Croissant, Butter & Fruit Preserves
 - Assorted Cereals with Milk/Soy Milk

- Create Your Own Taco Bar Buffet
 - Southwest Cobb Salad with Jalapeno Dressing
 - Fresh Fruit Salad
 - Carne Asada and Chicken
 - Corn and Flour Tortillas
 - Tortilla Chips
 - Radish, Onions, Cilantro, Limes
 - Queso Fresco, Mexican Crema
 - Salsa Verde, Salsa Roja, Guacamole
 - Refried Beans
 - Spanish Rice
 - Tres Leches Cake

- (3) Course Plated Dinner
 - Salad: Baby Arugula, Radicchio and Dates with Feta Cheese, Roasted pepper Dressing (GF)
 - Entrée: Braised Beef Short Rib (Chef's Choice of Starch and vegetables)
 - Dessert: Chef's Choice Gluten Free Dessert

Thursday:

- Custom Breakfast Buffet
Orange and Cranberry Juice
Sliced Fresh Fruit
Fluffy Scrambled Eggs
Applewood Smoked Bacon
Natural and Flavored Yogurts
Assorted Cereals with 2% and Skim Milk
Bagels with Cream Cheese
Assorted Breakfast Pastries

- Custom Lunch Buffet
Classic Caesar Salad with Torn Croutons and Parmesan Cheese
Butternut Ravioli with Roasted Vegetables, Sage Butter
Fresh Fruit Salad
Oven Roasted Fish Filet with Fennel and Sundried Tomatoes
Grilled Chicken Toscana
Chef's Choice grilled Vegetables
Assorted Rolls and Butter
Assorted Mini Desserts

- (3) Course Plated Dinner
 - Salad: Hearts of Romaine Lettuce, Parmigiano-Reggiano & Focaccia Croutons, Caesar Dressing
 - Entrée: Stuffed Breast of chicken with Mushrooms, Sundried Tomatoes and Arugula (Chef's Choice of Starch and vegetables)
 - Dessert: Apple Strudel with Caramel Sauce

Friday:

- Custom Breakfast Buffet
Sliced Fresh Fruit
Greek Yogurt Parfait Station
Fluffy Scrambled Cage-free Eggs with fresh Herbs
Turkey Sausage
Assorted Breakfast Pastries
Orange and Cranberry Juice

- Custom Lunch Buffet
Fresh Fruit Salad
Kale Quinoa Salad with Cranberries & Walnuts
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, Pickles, Condiments,
Individual Bags of Kettle Chips
Fresh Baked Cookies