

## Menu 1

### Salads

#### From the Salad Bar

Field Green Lettuce & Romaine Hearts

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons

Dressing Selections: Low-Fat Italian Vinaigrette, Ranch, Honey Mustard

Asparagus & Beefsteak Tomatoes with Marinated Mozzarella Pearls

Fresh Basil, Baby Artichokes and Balsamic Vinaigrette

Selection of Sliced Fresh Fruits & Berries with Low-Fat Cottage Cheese

Maytag Blue Cheese Salad with Grilled Portobello Mushrooms, Arugula & Black Forest Ham

Offered with Toasted Pine Nuts and La Scala Vinaigrette

Nicoise Salad with Albacore Tuna, Green Beans, Potatoes & Hard Boiled Egg

Lemon Garlic Dressing

### Entrees

Pan Seared Chicken Breast Saltimbocca with Prosciutto & Sage

Capers, Italian Parsley and White Wine Reduction

Roasted Pork Loin Florentine Filled with Spinach & Parmesan Cheese

Topped with Apricot Glaze and Served with Natural Juices

Roasted Pacific Red Snapper Fillet with Cilantro Garlic Butter & Lime

Grilled Fresh Tomatillo

Ricotta Ravioli with Saffron Flavored Alfredo Sauce & Chives

Crushed Red Pepper and Grated Parmesan Cheese

### Sides

Roasted New Potatoes with Paprika & Sage

Steamed Broccoli & Cauliflower with Extra Virgin Olive Oil

### Dessert

Neapolitan Tiramisu with Cappuccino Caulis

Fresh Strawberry Salad Marinated in Lemon & Mint

Ghirardelli Fudge Brownies

Selection of House Cookies



## Menu 2

### Salads

#### From the Salad Bar

Field Green Lettuce & Romaine Hearts

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Ranch, Honey Mustard

Beefsteak Tomato Salad with Cucumber & Imported Feta Cheese  
Bermuda Onions, Greek Olives and Oregano Vinaigrette

Selection of Sliced Fresh Fruit Salad with Berries & Grapes

Saffron Tabouli Salad with Grilled Chicken Breast  
Roasted Vegetables and Mediterranean Parsley

Blackened Shrimp with White Beans & Roasted Red Peppers  
With Mixed Baby Lettuce, Extra Virgin Olive Oil and Chive Dressing

### Entrees

Achiote Grilled Half Chicken with Roasted Sweet Corn  
Green Papaya Salsa and Salsa Habanera

Texas Style BBQ Tri Tips of Beef with Jack Daniel's Hot Sauce  
Black Angus Prime Beef Slowly Roasted and Carved at the Buffet Table

Pan Seared White Fish with Basil and Pine Nut Pesto  
With Sautéed Baby Artichoke Hearts

Penne Arrabiata with Roma Tomatoes, Garlic & Crushed Red Pepper Flakes  
Extra Virgin Olive Oil and Parmesan

### Sides

Queso Fresco Gratin Potatoes with Scallions & Cilantro  
Grilled Zucchini & Yellow Squash with Garlic Thyme Butter

### Dessert

Seasonal Fresh Fruit Tarts  
Boston Chocolate Cream Pie with Chantilly Vanilla Cream Sauce  
Ghirardelli Fudge Brownies  
Selection of House Cookies



## Menu 3

### Salads

#### From the Salad Bar

Field Green Lettuce & Romaine Hearts

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Ranch, Honey Mustard

Traditional Caesar Salad with Grilled Chicken & Parmesan Cheese  
House Caesar Dressing, Garlic Croutons and Lemon Wedges

Selection of Grapes & Strawberries with Domestic & Imported Cheeses  
Offered with Artisan Breads and Focaccia

Bay Shrimp Salad with Hot House Cucumber, Shaved Fennel & Roma Tomatoes  
Bill Vinaigrette and Chive Sprigs

Greek Dolmans with Fire Roasted Bell Pepper Salad with Capers & Kalamata Olives  
Paxos Extra Virgin Olive Oil, Lemon and Oregano

### Entrees

Grilled Chicken & Apple Sausage with Caramelized Onions  
Selection of Mustards: Stone, Honey and French

Rigatoni al Forno with Roasted Japanese Eggplant, Sundried Tomato & Gorgonzola Dulce  
With Melted Mozzarella and Pecorino Cheeses

Pan Roasted Macadamia Crusted Tilapia Fillet  
With Mango Cilantro Salsa

Roasted London Broil of Beef Studded with Garlic, Rosemary & Rock Salt  
Carved at the Buffet Table and Served with Horseradish Dressing and Au Jus

### Sides

Tempura Steak Potatoes with Rosemary & Thyme  
Long Green Beans Sautéed with Mushrooms & Caramelized Onions

### Dessert

House Carrot Cake with Cream Cheese Filling  
Hot Bread Banana Pudding with Caramel Dulce de Leche Ice Cream & Vanilla Devonshire Cream  
Ghirardelli Fudge Brownies  
Selection of House Cookies



## Menu 4

### Salads

#### From the Salad Bar

Field Green Lettuce & Romaine Hearts

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Ranch, Honey Mustard

Rotisserie Chicken Pasta Salad with Lemon Pepper Aioli

Baby Artichokes, Marinated Crimini Mushrooms and Roasted Red & Yellow Peppers

Traditional Chef Salad with Ham, Smoked Turkey, American & Swiss Cheeses

With Olives, Tomatoes, Hard Boiled Egg Wedges and Your Choice of Dressing

Udon Noodle Salad with Grilled Flank Steak, Asian Vegetables & Enokii Mushrooms

Tossed with Five Spice Sesame Chili Oil, Ginger, Scallions and Daikon Sprouts

Slice Cantaloupe & Honeydew Melon with Honey Yogurt Dressing

Fresh Mint, Lemon and Lime Wedges

### Entrees

Stuffed Chicken Breast with Saffron Risotto & Smoked Gouda Cheese

Presented with Sautéed Mushrooms, Garlic and Italian Parsley

Grilled Prime Bistro Steak with Argentinean Chimichurri Pesto

With Caramelized Onion Compote

Pan Seared Yellowfin Tuna Steak with Crushed Peppercorn

Mango Cilantro Salsa with Lime

Four Cheese Tortellini Sautéed with Walnuts, Fresh Sage & Brown Butter

Gated Imported Parmesan Cheese and Crushed Red Pepper Flakes

### Sides

Steamed Natural Brown Rice with Fresh Chives

Sautéed Asian-Cut Carrots and Celery with Dill Butter

### Dessert

Manhattan Style Cheese Cake with Fresh Strawberry Compote

California Lemon Bars Dusted with Powered Sugar

Ghirardelli Fudge Brownies

Selection of House Cookies



## Menu 5

### Salads

#### From the Salad Bar

Field Green Lettuce & Romaine Hearts

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Ranch, Honey Mustard

Israeli Couscous Salad with Grilled Seasonal Vegetables & Cherry Tomatoes  
Tossed with Cumin, Currants and Lemon Dressing

Red Vine Tomato Salad with marinated Baby Artichokes & Ricotta Salata Cheese  
Aged Balsamic Dressing and Fresh Basil

Cobb Salad Bar Tossed Exhibition Style at the Buffet Table  
Iceberg and Watercress Lettuce, Diced Roma Tomatoes, Roasted Fresh Turkey Breast, Hard Cooked Eggs, Crisp Smoked Bacon  
Chips, California Mission Avocado, Green Onion, Crumbled Roquefort Cheese, Brown Derby Dressing

Sliced Seedless Watermelon  
Fresh Mint, Lemon and Lime Wedges

### Entrees

Rotisserie Chicken Romana with Mustard, Garlic & Breadcrumb Crust  
Served with Sautéed Whole Mushrooms and Italian Parsley

Slow Roasted Prime Rib Rubbed with Rock Salt Rosemary & Crush Black Peppercorn  
Horseradish Dressing and Natural Au Jus

Steamed Atlantic Salmon Fillet with Sautéed Broccoli Florets  
Lemon and Dill Crème Fraiche

Linguine Sicilian Style with Sun Dried Tomato Pesto, Imported Olives, Garlic & Extra Virgin Olive Oil  
With Roasted Pine Nuts, Sharp Pecorino Cheese and Crushed Red Pepper Flakes

### Sides

Country Style Buttermilk Mashed Potatoes  
Roasted Fresh White Corn Cooked Exhibition Style from our Rotisserie  
With Butter, a Selection of Lawry's seasonings, Garlic Salt and Black Pepper

### Dessert

House Made Apple Cobbler with Cinnamon & Brown Sugar Offered with Vanilla Italian Gelato  
Coconut Macaroons with Chocolate  
Ghirardelli Fudge Brownies  
Selection of House Cookies



## Menu 6

### Salads

#### From the Salad Bar

Field Green Lettuce & Romaine Hearts

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Ranch, Honey Mustard

Traditional Hummus with Roasted Pine Nuts, Cilantro & Olive Oil  
Served with Pita Chips and Flat Breads

Sliced Honey Roasted Turkey Breast & Red Bliss Potato Salad Vinaigrette  
Presented with Hard Boiled Eggs, Black Olives and Stone Mustard Dressing

Selection of Sliced Fresh Fruit and Berries with Low-Fat Cottage Cheese

Pad Thai Noodle Salad with Grilled Shrimp, Asian Vegetables, Toasted Almonds, Cilantro & Scallions  
Soy Ginger Peanut Dressing

### Entrees

Roasted Chicken Breast Wrapped in Pancetta, Sage & Garlic  
Roasted Red Pepper Aioli

Flank Steak Glazed with Balsamic Vinegar Reduction, Grilled & Carved at the Buffet  
Natural Juices

Louisiana Style Breaded Fish Fillet with Grilled Green Tomatoes  
Spicy Lemon Tartar Sauce with Fresh Chives

Bowtie Pasta Sautéed with Fresh Basil Pesto & Pencil Asparagus Tips  
Crushed Walnuts, Romano Cheese and Olive Oil

### Sides

Sautéed Yukon Gold Potatoes Anna with Onion Confit & Rosemary  
Selection of Grilled Vegetables to Include: Zucchini, Red & Yellow Peppers, Yellow Squash  
Brushed with Garlic, Thyme and Olive Oil

### Dessert

Extra Tall Chocolate Ganache Cake served with Vanilla Cream Sauce  
Selection of Mini Cupcakes: Cappuccino, White Chocolate, Double Chocolate  
Ghirardelli Fudge Brownies  
Selection of House Cookies



## Menu 7 (Asian Themed)

### Salads

#### From the Salad Bar

Field Green Lettuce & Romaine Hearts

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Honey Mustard, Sesame

Asian Grilled Chicken Breast Salad

With Napa Cabbage, Iceberg Lettuce, Sliced Water Chestnuts, Mustard Sprouts, Enokii Mushrooms, Scallions,  
Cucumber, Cilantro, Spouts tossed with Soy Ginger Sesame Dressing  
Presented in Chinese To-Go Boxes with Won Ton Crisps and Chop Sticks

Soba Noodle Salad with Asian BBQ Tilapia Fillets and Toasted Sesame Seeds  
With Fresh Asian Vegetables and Sake Ginger Vinaigrette

Grilled Asian Asparagus with Shitake Mushrooms & Crisp Rice Noodles  
Soya, Sesame Oil and Rice Vinegar Dressing

Wedges of Asian Green Papaya with Ripe Strawberries & Lotus Flowers  
Lemon and Lime

### Entrees

Fire Grilled Chicken Breast Glazed with Spicy Teriyaki Orange Sauce  
Sesame Seeds and Green Scallions

Prime Beef & Broccoli Stir Fry Mongolian Style  
Prepared with Garlic and Ginger Oyster Sauce

Pan Seared Tuna Steak with Wasabi Mustard Crust & Black Sesame Seeds  
With Steamed Baby Bok Choy

Stir Fry Chinese Egg Noodles with Sesame Oil, Oriental Vegetables & Asian Chili  
With Garlic, Ginger Broccoli, Mushrooms, Bamboo Shoots, Bell Peppers and Carrots

### Sides

Malaysian Style Sticky Rice Prepared with Coconut Milk & Green Onions  
Pan Seared Asian Vegetable Goyza with a Chili Soya Dipping Sauce

### Dessert

Pineapple Upside-Down Cake Served with Lemon Moussoline Sauce  
Basket of Fortune Cookies  
Meyer Lemon Ginger Bar with Fresh Strawberries  
Ghirardelli Fudge Brownies



## Menu 8

### Salads

#### From the Salad Bar

Field Green Lettuce & Romaine Hearts

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons

Dressing Selections: Low-Fat Italian Vinaigrette, Buttermilk Ranch, Balsamic Reduction Vinaigrette

Mediterranean Baba Ganoush with Tahini, Garlic & Lemon

Served with Pita Chips and Flat Breads

Slow Roasted Golden Beet Salad with Mixed Baby Field Greens & Soft Napa Valley Goat Cheese

Shallot and Chive Vinaigrette with Caramelized Pistachio Nuts

Fire Roasted Bell Pepper Salad with Fresh Buffalo Mozzarella & Basil

Orvieto Olives, Capers and Basil Pesto Dressing

Tropical Fruit Salad with Fresh Lime, Mint & Berries

Honey Yogurt Dressing

### Entrees

Firehouse Red Hot Roasted Buffalo Style half Chicken Prepared in our Rotisserie

Served with Blue Cheese or Ranch Dipping Sauce

Roasted Chicago Beef Round Rubbed with Rosemary & Garlic

Carved at the Buffet Table and Served with Au Jus, Stone Mustard and Horseradish Sauce

Chipotle & Lime Grilled Escolar Steak

Garlic Butter and Cilantro Mango Salsa

Fusilli Pasta Mediterranean Style with Sun Dried Tomatoes, Olives & Fresh Arugula

Olive Oil, Pecorino Cheese, Crushed Red Pepper Flakes and Roasted Pine Nuts

### Sides

Roasted Red Bliss Potatoes with Thyme & Paprika

Sautéed Yellow Beans with New Carrots & Chive Butter

### Dessert

House Made Traditional Red Velvet Cake Served with a Chantilly Cream Sauce

Individual Apple Brown Butter Tarts

Ghirardelli Fudge Brownies

Selection of House Cookies





## Menu 9

### Salads

#### From the Salad Bar

Field Green Lettuce & Romaine Hearts

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons

Dressing Selections: Low-Fat Italian Vinaigrette, Buttermilk Ranch, Balsamic Reduction Vinaigrette

Mild Curry Chicken Salad with Celery & Sliced Cantaloupe & Mint

Topped with Toasted Shredded Coconut Chips

Antipasto Salad Topped At the Buffet Table

To Include: Hearts of Romaine, Imported Olives, Cherry Tomatoes, Roasted Red Peppers, Garbanzo Beans, Green Scallions,  
Cucumber, Red Beans, Sliced Mushrooms, Italian Salami, Spicy Capicola, Smoked Ham, Roasted Turkey,  
Mozzarella Cheese, Provolone Cheese and Smoked Gouda Tossed with Mustard Garlic Vinaigrette

Marinated Mushroom Salad with Grilled Yellow & Green Zucchini, Goat Cheese Medallions

Oregano Garlic Vinaigrette

Fresh Fruit Salad Present in Glass Mugs with Lemon Yogurt & Toasted Almonds, Topped with Fresh Mint

### Entrees

#### Italian Pasta Bar

Selection of Penne, Tortellini Formaggio and Linguine

Offered with Your Choice of Pomodoro, Basil Pesto, Alfredo or Wild Mushroom Sauce

With Grated Parmesan Cheese, Red Pepper Flakes, Toasted Pine Nuts and Served with Hot Garlic Bread

Seared Black Peppercorn Bistro Streak Served with Red Onion Marmalade

Swordfish Streak Pan Seared with Achiote Pesto & Served with Charred Fresh Corn

Papaya, Cilantro, Pico de Gallo and Lemon Wedges

Greek Style Roasted Chicken Breast Marinated in Yogurt, Garlic & Thyme

With Cucumber Tzatziki Relish with Chives

### Sides

Saffron Rice Pilaf with Sweet Peas & Red Pimento

Selection of Steamed Vegetable Mélange with Olive Oil & Mediterranean Parsley

### Dessert

Hot Croissant Apple Pudding with Raisins & Cinnamon Served with Chantilly Cream Sauce & Vanilla Gelato

Pecan & Walnut Cheesecake Bar

Ghirardelli Fudge Brownies

Selection of House Cookies



## Menu 10

### Salads

#### From the Salad Bar

Field Green Lettuce & Romaine Hearts

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Buttermilk Roquefort, La Scala Vinaigrette

Chicken Parmesan with Vine Ripe Sliced Tomatoes, Fresh Mozzarella & Imported Olives  
Basil Pesto Vinaigrette

Traditional Caesar Salad with Garlic Grilled Shrimp  
House Caesar Dressing, Garlic Croutons and Lemon Wedges

Grilled Fresh Peach Salad with Arugula & Light Napa Goat Cheese  
Toasted Almonds and Lemon Vinaigrette

### Entrees

Butterflied Roasted Chicken Glazed with Balsamic Reduction, Garlic & Rosemary  
Served with Mediterranean Parsley

Grilled Louisiana Jody Maroni's Hot Link Sausages  
Served with Sautéed Bell Peppers and Onions, Stone and Honey Mustards

Pan Roasted Mahi Mahi Steak Glazed with Kung Pao Sauce & Toasted Sesame Seeds  
Pineapple Salsa with Cilantro, Bermuda Onions and Habanero Chili

Baked Bucatini Alfredo with Broccoli & Mushrooms  
Crushed Red Pepper Flakes and Romano Cheese

### Sides

Steamed Potatoes with Olive Oil & Parsley  
Sautéed Brussel Sprouts with Caramelized Italian Cipollini

### Dessert

Italian Amaretto Cheesecake Served with Espresso Sabayon Sauce  
Fresh Strawberries with Lemon Cream Mouseline  
Ghirardelli Fudge Brownies  
Selection of House Cookies



## Menu 11

### Salads

#### From the Salad Bar

Field Green Lettuce & Romaine Hearts

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Mustard Vinaigrette, Balsamic Vinaigrette

Baby Spinach with Caramelized Walnuts, Gorgonzola Cheese & Portobello Mushrooms  
Roasted Garlic Vinaigrette

Antipasto Platter with Capicola, Genoa Salami, Smoked Ham, Provolone Cheese & Smoked Gouda  
With Olives, Peperoncini, Marinated Artichokes and Cherry Peppers

Fusilli Pasta Salad with Grilled Chicken, Olives, Asparagus Tips & Roasted Bell Peppers  
Fresh Chive Vinaigrette

#### Bruschetta Bar

Toasted Baguette and Flat Bread Offered With  
Sicilian Olive Tapenade, Tomato-Basil-Garlic Relish, White Tuna Mousse with Capers and Olive Oil

### Entrees

Stuffed Chicken Breast with Basil Pesto, Mozzarella & Ham  
Served with a Light White Wine Beurre Blanc Sauce

Sautéed Rigatoni with Mascarpone Cheese, Sweet Green Peas & Sun Dried Tomatoes  
Crushed Red Pepper and Parmesan Cheese

Roasted Branzino Fillet with Rosemary Butter Sauce  
Citrus Parsley Dressing

Sautéed Pork Loin Scaloppini with Marsala Mushroom Sauce

### Sides

Saffron Risotto Milanese with Parmesan Cheese & Flat Leaf Parsley  
Grilled Eggplant & Zucchini Prepared with Garlic, Thyme & Olive Oil

### Dessert

Neapolitan Tiramisu with Mascarpone Cheese & Espresso Coffee Served with Cappuccino Sauce  
Florentine Lemon Tart with Fresh Raspberries  
Ghirardelli Fudge Brownies  
Almond Biscotti



## Menu 12

### Salads

#### From the Salad Bar

Field Green Lettuce & Romaine Hearts

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Buttermilk Roquefort, La Scala Vinaigrette

Haricot Vert and White Endive Salad with Bay Shrimp & Mango  
Citrus and Olive Oil Vinaigrette

Basmati Rice Salad with Red Curry Grilled Chicken Breast, Green Peas & Toasted Almonds  
Turmeric Cumin Light Vinaigrette

Rare Roast Beef Salad with Roma Tomatoes, Watercress & Manchego Cheese  
Served with Spicy Tobacco Onions and Balsamic Reduction Vinaigrette

### Entrees

Pan Roasted Chicken Breast with Pistachio Parmesan Pesto Crust  
Served with Sautéed Garlic Mushrooms

Roasted Roulade of Skirt Steak Filled with Spinach, Smoked Gouda & Ham  
Natural Juices

Roasted Rainbow Trout with Sage & Lemon  
Citrus Parsley Dressing

Traditional Penne Puttanesca with Tomato Sauce, Black Olives & Melted Buffalo Mozzarella  
Fresh Basil and Pecorino Cheese

### Sides

Baked Scalloped Potatoes with Pepper Jack & Fresh Chives  
Selection of Steamed Broccoli Florets, Cauliflower and New Carrots

### Dessert

Traditional Banana Cream Pie Served with Whipped Vanilla Cream  
Orange Zest Cupcakes with Dried Cranberry  
Ghirardelli Fudge Brownies  
Selection of House Cookies



## Menu 13

### Salads

#### From the Salad Bar

Field Green Lettuce & Romaine Hearts

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Blue Cheese, Balsamic Vinaigrette

Chopped Romaine with Imported Feta Cheese, Olives, Tomatoes & Flat Bread Croutons  
Oregano and Olive Oil Vinaigrette

Granola Parfait with Strawberry & Tropical Fruit Salad  
Lemon Honey Yogurt Sauce and Fresh Mint

Asian BBQ Ahi Tuna with Napa Cabbage, Mizuna Greens & Crispy Wonton  
Sesame Soy Vinaigrette

### Entrees

Bistro Roasted Chicken with Garlic & Spanish Paprika Prepared in our Smoker  
Topped with Fried Baby Leeks and Lime

Roasted Pork Rack with Cider Vinegar, Rosemary & Glazed with Red Currant Jam  
Cider Grain Mustard Sauce and Fuji Apple Chutney

White Fish Fillet Florentine Stuffed with Spinach & Mushrooms  
Pinot Blanc Butter Sauce with Fresh Dill

Whole Wheat Pasta with Asparagus Tips & Roasted Pin Nuts  
Crushed Fresh Black Peppercorn and Parmesan Cheese

### Sides

Mediterranean Roasted Potatoes with Red Bell Peppers, Onions & Rosemary  
Steamed Asparagus with Extra Virgin Olive Oil & Red Teardrop Tomatoes

### Dessert

White Chocolate Cheesecake Served with Raspberry Coulis  
Traditional Apple Cinnamon Bread Pudding with Vanilla Cream Sauce  
Ghirardelli Fudge Brownies  
Selection of House Cookies



## Menu 14 (South of the Border)

### Salads

#### From the Salad Bar

Field Green Lettuce & Baby Spinach

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons

Dressing Selections: Low-Fat Italian Vinaigrette, Tequila Cilantro Vinaigrette, Lime Vinaigrette

Adobo Roasted Chicken Breast with Charred Corn Salad & Green Tomatillos  
Chipotle Dressing

Jicama, Avocado, Watercress & Oregano Salad with Manchego Cheese & Crispy Tortilla Confetti  
Toasted Coriander Vinaigrette

Spicy Shrimp & Calamari Ceviche with Fresh Tomatoes, Cucumber Jalapeno & Citrus  
Served in a Shot Glass with Lime and Cilantro

### Entrees

Grilled Pablano Carne Asada with Salsa & Guacamole  
Served with Fresh Corn Tortillas

Mesquite Grilled Half Chicken Marinated in Orange Achiote Sauce  
Tomatillo Avocado Dressing

Roasted Pasilla Chile Relleno with Cotija & Asadero Cheeses  
Pineapple and Mango Salsa

Pacific Red Snapper Veracruzano  
With Olives, Capers, Tomatoes and Pablano Chili

### Sides

Refried Beans with Melted Panela Cheese  
Pueblo Style Black Beans  
Sofrito Rice with Fresh Tomatoes, Serrano Chili & Cilantro

### Dessert

Hot Cinnamon Churros with Dulce de Leche Ice Cream & Chocolate Sauce  
Traditional Flan with Orange & Lemon Zest  
Ghirardelli Fudge Brownies  
Selection of House Cookies



## Menu 15

### Salads

#### From the Salad Bar

Field Green Lettuce & Mixed Greens

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Blue Cheese, Balsamic Vinaigrette

#### Traditional Chopped Salad Tossed at the Buffet Table

Chopped Iceberg Lettuce with Your Choice of Roasted Red Bell Peppers, Sliced Cerignola Olives, Tomato, Cucumber,  
Italian Salami, Ham, Roasted Turkey, Provolone and Smoked Gouda Cheese Offered with Deli Mustard Vinaigrette

Heirloom Tomato Salad with Grilled Garlic Bread, Baby Artichokes & Italian Peperoncini  
Basil Pesto Vinaigrette

Chickpea Salad with Bermuda Onions, Celery Rib, Crumbled Feta & Pimento  
Roasted Cumin Dressing

### Entrees

Roasted Chicken Breast Pizzaiola Topped with Tomatoes & Melted Mozzarella Cheese  
Prepared with Garlic and Oregano

Southern Style Meatloaf Baked with BBQ Sauce & Ketchup  
Offered with Mushroom Gravy

Alaskan Sand Dab Fillets with Toasted Almonds and Fresh Lemon Drizzle  
Fresh Dill

Spaghetti Napolitano with Cherry Tomatoes, Garlic, Olives & Fresh Basil  
Olive Oil & Sharp Pecorino Cheese

### Sides

Russet Mashed Potatoes with Fresh Chives & Mascarpone Cheese  
Sautéed Green Peas with Caramelized Shallots

### Dessert

Crisp Linzer Torte with Raspberries & Hazelnuts Offered with Vanilla Whipped Cream  
Individual Coconut Macaroons  
Ghirardelli Fudge Brownies  
Rice Krispie Treats



## Menu 16

### Salads

#### From the Salad Bar

Field Green Lettuce & Mixed Greens

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Blue Cheese, Balsamic Vinaigrette

Traditional Caesar Salad with Grilled Petit Salmon Fillet

House Caesar Dressing, Garlic Croutons and Lemon Wedges

Baby Spinach Salad with Dried Cranberries, Toasted Almonds, Asian Pear & Sonoma Goat Cheese

Poppy Seed Dressing

Italian Penne Pasta Salad with Roasted Peppers, Baby Artichokes, Sun Dried Tomatoes & Arugula

Garlic Vinaigrette

### Entrees

Roasted Chicken Breast Parisienne Stuffed with Smoked Ham & Brie Cheese

White Wine Tarragon Butter Sauce

Paella Valenciana with Seafood, Red Bell Pepper, Green Peas & Olives

Served with Garlic Flat Bread and Hot Sauce

The “Big Easy” Blackened Tri Tip Carved at the Buffet Table

Offered with Horseradish Sauce and natural Juices

Fusilli with Baby Spinach, Sonoma Goat Cheese, Toasted Pine Nuts & Caramelized Cipollini

Sharp Romano Cheese

### Sides

Steak Fries with Sage, Garlic & Crushed Black Peppercorn

Stewed Lentils with Celery, Carrots & Rosemary

### Dessert

Peach & Cherry Pie A La Mode Offered with Vanilla Ice Cream & Whipped Cream

Ghirardelli Fudge Brownies

Selection of House Cookies

Rice Krispie Treats





## Menu 17

### Salads

#### From the Salad Bar

Field Green Lettuce & Romaine Hearts

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Blue Cheese, Raspberry Vinaigrette

Beef Sirloin Fajita Salad with Crispy Tortilla Confetti

Prepared with Red Bell Peppers, Spanish Onions, Red Kidney Beans, Avocado Dressing and Salsa

Tortellini Salad with Rocket Lettuce, Cherry Tomatoes, Baby Artichokes and Imported Olives

Tossed in La Scala Vinaigrette and Parmesan Cheese

Selection of Sliced Fresh Fruits with Seasonal Berries & Grapes

Fresh Mint and Lime

### Entrees

Southern Style Buttermilk Fried Chicken

Served on a Bed of Roasted Corn O' Brien

Pan Roasted Dover Sole with Mustard Tarragon Beurre Blanc

Fresh Lemon Wedges

Apple Wood Grilled pork Chops Glazed with Balsamic Vinegar, Garlic & Sage

Apple Compote Chutney

House Made Five Cheese Vegetarian Lasagna

Roasted Tomato Sauce and Parmesan Garlic Bread

### Sides

Sautéed Yukon Gold Potatoes with Onions, Sage & Garlic

Sautéed Baby Spinach with Mushrooms & Caramelized Pearl Onions

### Dessert

Traditional Black Forest Cake with Vanilla Whipped Cream

Oreo Cookie Cupcakes

Ghirardelli Fudge Brownies

Selection of House Cookies



## Menu 18 (All American BBQ)

### Salads

#### From the Salad Bar

Field & Mixed Green Lettuces

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Blue Cheese, Mustard Vinaigrette

Jerry's Deli Style Potato Salad

With Hard Boiled Eggs, Celery, Scallions and Dill

Southern Cole Slaw with Toasted Almond Slivers & Pineapple

Buttermilk Honey Dressing

Fusilli Pasta Salad with Ham, Green Peas, Olives & Red Pimento

Light Blue Cheese Dressing

### Entrees – From Our Mesquite Grill

Memphis Baby Back Ribs with Hack Daniel's BBQ Sauce

Dixie BBQ Chicken

Grilled Louisiana Hot Links

Fried Catfish

Offered with Spicy Tartar Sauce and Grilled Green Tomatoes

### Sides

Roasted Fresh White Corn Cooked Exhibition Style from our Rotisserie  
With Butter and a Selection of Lawry's Seasonings, Garlic Salt and Black Pepper

Southern Baked Macaroni & Cheese with Andouille Sausage

### Dessert

Georgia Peach Cobbler with Cinnamon & Brown Sugar Offered with Vanilla Ice Cream

House Made Traditional Red Velvet Cake with Chantilly Cream Sauce

Ghirardelli Fudge Brownies

Selection of House Cookies



## Menu 19

### Salads

#### From the Salad Bar

Field & Mixed Green Lettuce

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives, Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Blue Cheese, Honey Mustard

Moroccan Roasted Bell Pepper & Garlic Dip

Served with Pita Chips and Flat Breads

Indian Spiced Chickpea Salad with Yogurt, Lemon Scallions & Cilantro

Cumin and Mint Dressing

Sliced Tomato & Cucumber Salad with Chicken Tenderloin Milanese

With Fresh Baby Mozzarella, Baby Artichokes and Basil Pesto Vinaigrette

### Entrees

Traditional Chicken Provencal

Prepared with Tomatoes, Garlic, Olives and Rosemary

Grilled Flat Iron Steak Wrapped with Apple Wood Smoked Bacon

With Sautéed Mushrooms and Garlic Lemon Butter

Honey Soy Broiled Salmon Teriyaki

Toasted Sesame Seeds, Ginger and Chives

Baked Tortellini Alfredo with Ricotta, Spinach & Mushrooms

Melted Asiago and Mozzarella Cheeses

### Sides

Spicy Cajun Curly Fries

French Ratatouille with Assorted Squashes, Eggplant, Peppers & Garlic

### Dessert

House Made Chocolate Ganache Cake Served with Raspberry Coulis

Louisiana Pecan Bar Offered with Chantilly Cream Sauce

Ghirardelli Fudge Brownies

Selection of House Cookies



## Menu 20

### Salads

#### From the Salad Bar

Field & Mixed Green Lettuce

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Blue Cheese, Balsamic Vinaigrette

Young Spinach Salad with Sliced Mushrooms, Bermuda Onions, Toasted Almonds & Goat Cheese  
Dijon Vinaigrette and Dried Cranberries

Bay Shrimp Salad with Cucumber, Cilantro, Jicama on Sliced Papaya  
Tossed with Chipotle Lime Vinaigrette

Greek Dolmas Filled with Rice & Pine Nuts with Tzatziki Cucumber Salad  
Served with Pita Chips and Lavash Bread

### Entrees

Peruvian Butterflied Roasted Chicken with Jalapenos Aji Salsa Verde  
Prepared with Cumin, Garlic and Cilantro

Roasted Pork Loin Stuffed with Chorizo Sausage & Queso Blanco  
Glazed with Apricot Jam and Achiote Paste, Natural Juices

Grilled Pacific Yellowtail Steak with Crushed Peppercorn  
Mango Pineapple Lime Salsa

Spaghetti Pizzaiola with Tomatoes, Olives, Baby Artichokes & Mozzarella Cheese  
Extra Virgin Olive Oil and Garlic

### Sides

Rice Pilaf with Saffron, Sweet Peas, Pimentos & Green Onion  
Selection of Steamed Fresh Vegetable with Olive Oil & Dill

### Dessert

Key Lime Pie Served with Fresh Strawberries Marinated in Lemon & Mint  
Mini Chocolate Mousse Shots with Whipped Cream & Fresh Raspberries  
Ghirardelli Fudge Brownies  
Selection of House Cookies



## Menu 21 (Our Famous Deli Menu)

### Salads

#### From the Salad Bar

Field & Mixed Green Lettuce

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Blue Cheese, Balsamic Vinaigrette

New York Deli Mustard Egg Salad with Fresh Chives

With Pita Bread, Curly Greens and Sliced Tomatoes

Deli Potato Salad

Green Onions, Pimento, Hard Boiled Eggs, Onions and Celery Seed

Long Island Coleslaw with Dry Mustard and Poppy Seeds

Zesty Buttermilk Dressing

### Entrees

Hamburger & Hot Sandwich Bar

Selection Of: Fresh Sirloin, Turkey or Garden Burger

American, Mozzarella or Cheddar Cheeses

Toppings: Spicy Guacamole, Crumbled Blue Cheese, BBQ Sauce,  
Sliced Tomatoes, Crisp Lettuce, Bermuda Onions and Kosher Dill Pickles

Grilled BBQ Chicken Breast on a French Roll

With Avocado and Melted Provolone Cheese

Hebrew National Hot Dog with Steamed Buns

Deli Mustard, Ketchup, Sweet Relish and Chopped Onions

Detroit Style Hot Chili Offered with Shredded Cheddar Cheese

Bear Steamed Knockwurst Offered with Hot Sauerkraut with Caraway Seeds

### Sides

Tempura French Fries with Fresh Rosemary

Ruby Golden Onion Rings

### Dessert

Danish Bread Pudding with One Scoop of Vanilla Ice Cream, Chocolate Sauce, Whipped Cream & Nuts

Cinnamon Apple Pie with Caramel Sauce

Ghirardelli Fudge Brownies

Selection of House Cookies



## Menu 22 (Hawaiian Luau)

### Salads

#### From the Salad Bar

Field & Mixed Green Lettuce

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Blue Cheese, Balsamic Vinaigrette

Tropical Curry Chicken Salad with Apple, Golden Raisins & Macadamia Nuts  
Served Over Sliced Cantaloupe

Hearts of Palm Salad with Romaine, Avocado & Tomatoes  
Lemon Cilantro Vinaigrette

Seared Wasabi Tuna Salad with Somen Noodles, Asian Vegetables & Cashew Nuts  
Thai Chili Vinaigrette

### Entrees

BBQ Pork Shoulder Cooked in Banana Leaves  
Marinated in Housin Sauce, Soy, Ginger and Garlic

Hawaiian Sweet & Sour Roasted Chicken Wings  
With Pineapple, Scallions and Toasted Sesame Seeds

Pacific Opakapaka with Panko Breadcrumb Crust  
Papaya Cilantro Lime Relish

Stir Fried Udon Noodles with Shiitake Mushrooms, Snow Peas, Celery, Carrots & Cilantro  
Ginger, Garlic, Dark Sesame Oil and Soy

### Sides

Traditional Fried Rice with Eggs, Green Peas & Scallions  
Steamed Baby Bok Choy, Carrots & Broccoli with Chili Soya Dipping Sauce

### Dessert

Island Fruit Salad Marinated in Guava & Lime Juice topped with Toasted Coconut Chips & Mint  
Individual Coconut Macaroons  
Ghirardelli Fudge Brownies  
Coconut Custard Meringue Pie with Strawberry Sauce



## Menu 23 (Thanksgiving)

### Salads

#### From the Salad Bar

Field & Mixed Green Lettuce

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Blue Cheese, Balsamic Vinaigrette

Waldorf Salad with Walnuts, Grapes, Apple & Celery  
Light Lemon Honey Cream Dressing

Asparagus Salad with Smoked Salmon & Hard Boiled Eggs  
Fresh Dill Vinaigrette

Spinach Salad with Sliced Mushrooms, Dried Cranberries, Roasted Tomatoes & Napa Stilton Cheese  
Dijon Mustard Vinaigrette and Toasted Almonds

### Entrees – Carved At The Buffet

Roasted Butterball Turkey Seasoned with Rosemary & Sage  
Offered with Natural Gravy, Orange Cranberry Relish and  
New England Corn Bread Stuffing with Sausage and Celery

Slow Roasted Prime Rib Rubbed with Rock Salt, Rosemary and Crushed Black Peppercorn  
Horseradish Dressing and Natural Au Jus

Salmon Fillet en Crouete with Spinach, Mushrooms & Brie Filling  
Champagne Dill Butter Sauce

Baked Macaroni & Cheese with Virginia Ham & Broccoli  
Parmesan Crust and Chives

### Sides

Cheddar Scalloped Sweet Potato Casserole  
Sautéed Green Beans with Roasted Pecan and Caramelized Cipollini

### Dessert

Traditional Pumpkin Pie with Vanilla Chantilly Sauce  
New Orleans Style Pecan Pie  
Ghirardelli Fudge Brownies  
Selection of House Cookies



## Menu 24 (Caribbean)

### Salads

#### From the Salad Bar

Field & Mixed Green Lettuce

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Blue Cheese, Balsamic Vinaigrette

Cuban Black Bean Hummus

With Tortilla Chips, Sour Cream and Pico de Gallo Salsa

Calypso Salad with Sliced Papaya, Hearts of Palm & Romaine Hearts

Spicy Tropical Vinaigrette

Bahamian Coconut Shrimp over Sliced Tomato & Cucumber Salad

Fresh Cilantro Chipotle Vinaigrette

### Entrees

West Indies Style Grilled Baby Back Ribs with Guava BBQ Sauce

Served with Spicy Mango Cilantro Salsa

Blackened Caribbean Red Snapper Fillet

Roasted Red Bell Pepper Lime Dressing

Slow Roasted Butterflied Chicken Rubbed with Jerk Spices & Herbs

Pineapple Mint Chutney

Egg Pasta Sautéed with Broccoli Florets, Cherry Tomatoes & Roasted Cashews

Dry Red Pepper Flakes and Chives

### Sides

Island Style Mashed Yams

Selection of Fresh Vegetables Sautéed in a Light Curry Pesto

### Dessert

Caramelized Banana & Coconut Pie with Lemon Chantilly Cream

Hot Cinnamon Churros with Dulce de Leche Ice Cream & Chocolate Sauce

Ghirardelli Fudge Brownies

Rice Krispie Treats





## Menu 25 (Cajun)

### Salads

#### From the Salad Bar

Field & Mixed Green Lettuce

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Ranch, Mustard Vinaigrette

Bourbon Street Salad with Field Greens, Teardrop Tomatoes & Crumbled Blue Cheese  
Light Mustard Vinaigrette and Caramelized Walnuts

Platter of Bayou Peel & Eat Shrimp  
With Cayenne Pepper Remoulade Sauce

Blackened Chicken Fillet with Roasted Corn & Red Bell Pepper Salad  
Fresh Cilantro Chipotle Vinaigrette

### Entrees

Southern Beef Stew in a French Bread Bowl  
Sweet Peas, Pearl Onions and Carrots

Savannah Style Seafood Gumbo  
With Okra, File and Cajun Sausage

Cajun Roasted Chicken with Spicy Creole Sauce  
With Ham, Tomatoes, Peppers and Onions

Fettuccine Pasta Jambalaya with Andouille Sausage, Chicken & Shrimp  
Tossed with Tomatoes, Sliced Mushrooms and Onions

### Sides

Popcorn Rice with Ground Beef, Celery & Onions  
Sautéed Collard Greens with Smoked Bacon

### Dessert

New Orleans Style Pecan Pie  
Ghirardelli Fudge Brownies with Vanilla Gelato, Nutella Chocolate Sauce & Chopped Nuts  
Selection of House Cookies  
Rice Krispie Treats



## Menu 26 (Brazilian)

### Salads

#### From the Salad Bar

Field & Mixed Green Lettuce

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Blue Cheese, Mustard Vinaigrette

Berimbau Salad with Grilled Chicken, Hearts of Palm & Mango  
Light Citrus Vinaigrette and Topped with Toasted Pumpkin Seeds

Asparagus Salad with Cod Fish Cake (Torta de Bacalhau)  
With Cayenne Pepper Remoulade Sauce and Fried Parsley

Tropical Cabbage Coleslaw with Papaya & Pineapple  
Toasted Almonds

### Entrees

Picanha Grilled Skirt Steak  
With Garlic, Green Tomatoes and Lemon Salsa

Grilled Linguica Currasco Sausage  
With Sautéed peppers, Onions and Garlic

Carioca Kebabs of Grilled Chicken & Pineapple Marinated in Tempero Spices  
Traditional Coconut Curry Dipping Sauce

Pan Roasted Red Snapper with Piri-Piri Hot Sauce  
Mango Lime Salsa

### Sides

Coconut Steamed White Rice  
Stewed Black Beans

### Dessert

Carnival Bread Banana Pudding with Dulce de Leche Ice Cream, Vanilla Devonshire Cream & Chopped Nuts  
Fresh Grilled & Caramelized Pineapple with Lime & Mint Offered with Strawberry Sauce  
Ghirardelli Fudge Brownies  
Selection of House Cookies



## Menu 27 (Middle Eastern)

### Salads

#### From the Salad Bar

Field Green Lettuce & Romaine Hearts

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Ranch, Balsamic Vinaigrette

Grilled Turkish Eggplant Salad with Roasted Tomatoes & Garlic  
Greek Yogurt & Fresh Mint

Traditional Tabouli Salad  
Bulgar Wheat Salad with Parsley, Mint, Tomatoes and Lemon Dressing

Dolma (Rice Stuffed Grape Leaves)

Garbanzo Bean Hummus with Tahini Pesto  
Served with Pita Chips

### Entrees

#### Falafel Bar

Fried to a Golden Crisp and served in a Pita Pocket with Tahini Sauce, Fresh Greens and Tomato Cucumber Relish

Moroccan Style Chicken Tangine with Cinnamon & Turmeric  
Grilled Meyer Lemon and Cilantro Pesto

Gyro Station Carved at the Buffet  
Sour Cream Lemon Yogurt Dip Seasoned with Zatar and Olive Oil and Offered with Soft Lavash

Israeli Couscous with Roasted Eggplant, Bell Peppers & Onions  
Sliced Scallion and Mediterranean Parley

### Sides

Basmati Rice Pilaf with English Peas  
Sautéed Chickpea with Onions & Tomatoes  
Braised Green Lentils

### Dessert

Filo Baklava with Acacia Honey & Nuts  
Stuffed Date with Almond Paste  
Kaffir Sweet Lemon Bars with Fresh Strawberries  
Halava  
Selection of House Cookies



## Menu 28 (Mexican)

### Salads

#### From the Salad Bar

Field Green Lettuce & Romaine Hearts

With: Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives,  
Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Dressing Selections: Low-Fat Italian Vinaigrette, Ranch, Balsamic Vinaigrette

Spicy Roasted Chicken Breast Wrap with Cilantro Tortillas

With Shredded Iceberg Lettuce, Cheddar Cheese, Corn, Tomatoes, Avocado Dressing and Fresh Salsa

Sliced Tomato & Cucumber Salad with Queso Blanco & Olives

Jalapeno Cilantro Pesto

Jicama, Romaine, Bell Pepper, Avocado & Cherry Tomato Salad

Topped with Crisp Tortilla Strips and Tossed in a Tequila Lime Vinaigrette

### Entrees

#### Taco Bar

Your Choice of Grilled Pollo Adobado, Carne Asada al Carbon with Steamed Corn Tortillas,  
Chopped Cilantro, Bermuda Onions, Shredded Cheddar Cheese, Diced Tomato, Crushed Avocado, Shredded Lettuce, Red Radish,  
Jalapeno Chips, Lime Wedges, Salsa Habanera, Salsa Fresca, Salsa Verde and Sour Cream

Steamed Green Chiles & Melted Cotija Cheese Corn Tamales

Roasted Mexican Red Snapper with Bermuda Onions & Grilled Red Peppers

Salsa Verde

### Sides

Refried Beans with Melted Panela Cheese

Sofrito Rice with Fresh Tomatoes, Serrano Chili & Cilantro

Steamed Vegetable Mélange with Kosher Salt & Olive Oil

### Dessert

Tres Leche Cake with Caramello Sauce

Bunuelos with Cinnamon Sugar

Baked Apple al Carbon with Vanilla Rum Sauce

Selection of House Cookies

