



Corporate Menu Selections





Breakfast

Premium Continental

- *Harvest Assorted Fruits and Berries*
- *Coffee Cakes*
- *Gourmet Bagel Selection with Cream Cheeses*
- *Muffin Basket Homemade Yogurt Trifle with Granola*
- *Seasonal Fruits*

Farmers Frittata Brunch

Farm fresh eggs baked with red onion, roasted zucchini, sweet bell peppers, plum tomatoes, spinach and swiss with a hint of fresh dill accompanied by fresh fruit slices.

All American Brunch

Ham and cheddar egg strata with fresh fruit slices and a muffin and pastry assortment.

Savory and Sweet Brunch

Nutty caramel French toast casserole fluffy egg bake with fresh fruit.

Breakfast Wraps

- *Veggie Wrap: eggs, sweet onion, roma tomato, swiss and baby spinach.*
- *Southwestern Wrap: eggs, sausage, pepper, salsa and jack cheddar cheese.*
- *California Wrap: eggs, avocado, parmesan, bacon and roma tomato.*



Breakfast Between The Bun

The Traditionalist

Applewood bacon, farm fresh eggs, and American cheese on a toasted English muffin.

A Touch of Class

Canadian bacon, farm fresh eggs, and Swiss cheese on a buttery fresh baked croissant.

Bagel Love

Sausage, farm fresh eggs and cheddar cheese on a toasted bagel.

Premium Bagel

Smoked salmon, dill cream cheese, green onion and a slice of tomato on an onion bagel.

Lemon Sunshine

Lemon poppy seed bread slices with cream cheese and apricot preserves.

Going Bananas

Banana bread slices with peanut butter and Nutella on a Panini grille.



Entrée Salads

Cobb Salad

Herbed breast of chicken, crisp bacon, crumbled bleu cheese, hard-boiled egg, ripe avocado, tomato, carrot matchsticks with choice of dressing. Served with crusty baguette segments.

Asian Chop Salad with Chicken

Chopped organic napa cabbage, matchstick carrots, romaine lettuce, toasted sesame seeds, almond slivers, and chow mein noodles topped with shredded marinated chicken in a sesame ginger dressing. Served with a fortune cookie.

Classic Caesar Salad with Chicken

Crisp romaine lettuce, shaved parmesan cheese, garlic focaccia croutons and oven roasted julienne chicken in a classic Caesar dressing. Served with a crusty Italian roll.

Romano Crusted Chicken Salad

Chopped greens, hardboiled egg, green onion, cucumber and romano boneless chicken with a creamy parmesan ranch dressing. Served with a brioche egg roll.

Teriyaki Salmon Salad

Chilled greens, mandarin oranges, pecans, corn tortilla strips, and flaky salmon in a mandarin sesame dressing. Served with a brioche egg roll.



Sandwich Selections

Buttery Croissants or Pita Pockets

- *Turkey, grape, and walnut salad*
- *Chicken, apple, and pecan salad*
- *Baked ham salad*
- *Tuna and black olive salad*
- *Dilled egg salad*

Specialty Sandwiches

- *Smoked turkey, asparagus and provolone on ciabatta*
- *Black forest ham, roasted red pepper, swiss on marble rye*
- *Tomato, mozzarella and basil pesto on baguette*
- *Turkey, avocado and bacon on baguette*
- *Albacore white tuna salad on a toasted onion roll*
- *Black Angus Roast Beef and cheddar on Six Grain*
- *Bavarian ham, smoked gouda on a pretzel bun*
- *Slow roasted BBQ pork with hand cut slaw on brioche egg roll*
- *The Italian- salami, capicola, mozzarella with pesto on rustic bread*

Wraps

- *Turkey club wrap*
- *Asian vegetarian wrap*
- *Peking chicken wrap*
- *Chicken Caesar wrap*



Light Sit-Down Lunches

Parmesan and Garlic Couscous with Herb Roasted Vegetables

Served with choice of either grilled shrimp skewers or Thai peanut chicken satay skewers.

Baguette Turkey Club

Smoked turkey, avocado, applewood bacon, gouda cheese, garlic mayo on a fresh baguette with lettuce, tomato and fresh fruit slices.

Slider Trio

Homemade asiago kettle chips, pulled pork and hand cut slaw slider, crab cake with roasted red pepper aioli slider, and angus beef burger with aged cheddar, pickle and caramelized onion.

Chicken Parmesan on Focaccia

Chicken romano boneless breast with basil pesto, aged provolone, parmesan and marinara.

Filet Slices with Cipollini Onions on Garlic Croissant

Tender grilled filet slices with sautéed cipollini onions on a grilled garlic butter croissant, served with asiago kettle chips.

Baked Ziti

Ziti pasta with plum tomato sauce, herbed ricotta, mozzarella and parmesan cheese oven baked and served with a garden salad with balsamic vinaigrette.